

Fruit Pálinkas from Hungary - Traditionally distilled by experts

Pálinka is both Hungary's most unique and most unforgettable drink. Similar to red paprika, it evokes our nation, and is one of our most characteristic products, what we like to call a "Hungaricum". The distillation and enjoyment of pálinka is a 500-years old Hungarian gastronomic tradition. Pálinka is an indispensable guarantor of good cheer at social gatherings, from village feasts to royal celebrations.

Producing pálinka is an art in its own right. Its creation requires a number of simultaneous conditions, thus making it a special treasure indeed. The term pálinka refers only to spirits whose sole ingredients are the finest, ripest fruits with a high sugar content, made without adding alcohol or other ingredients.



The perfect combination of climatic conditions and soil in the Carpathian Basin makes it possible to grow fruits of the finest flesh in the world. These have been used to distill pálinka for as long as anyone can remember in Szatmár County in the eastern part of Hungary. Types of high quality fruit indigenous to this area in the wild riverside orchards provide the ingredients for pálinka. Our distillery is based here, in the village of Panyola, on the Szatmár-Bereg Plain, between the rivers Tisza, Szamos and Túr.



By marrying traditional means with modern technology and adding our own skill and knowledge we can satisfy the tastes of even the most sophisticated consumers.

After the harvest of fully ripened fruits, we insist on faithfully following age-old Hungarian distillation traditions. We double distill the fermented fruit in a small copper cauldron. During the process we pay special attention to separating the pre- and post-distillate, ensuring the safe separation of the clear middle distillate, which gives us the pálinka.



The basic material we win during distillation provides the quality semi refined product, which acquires its final fruity bouquet, texture and smooth, silky taste during

an ageing process which takes several years. We age some pálinkas in specially made mulberry and apple wood casks.

We believe in the work of the human hands, which guide our products from planting to harvest through to the distillation and traditional hand bottling processes.



Whenever you see a bottle of Panyolai, think of the metamorphosis of the 5-8 kilograms of juicy fruit, which made their way from a sun soaked tree to the bottle in front of you to create Elixir, the essence of life.

On your next visit to Szatmár why not drop in to our Panyolai Pálinka Distillery, charmingly located on the banks of the Old Túr. We'll show you around our plant and treat both you and your senses to our range of pálinkas.



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