

LION'S PRIDE



ORGANIC WHISKEY

Local

Lion's Pride Whiskeys are mashed and distilled in Chicago. We do not outsource any step of the process or buy in whiskey base. We also source our grains and barrels from the Midwest and control the entire process from grain to bottle: how "craft" spirits should be made

Organic and Kosher
Lion's Pride is both certified organic and kosher.

The use of caramel coloring is very common among whiskey producers, especially because the government does not require coloring be listed on the bottle. We do not use any coloring agents in our whiskey. They get their beautiful amber hues from new American oak barrels and time.

Lion's Pride products have an extraordinary mash bill of 100% single grain. We stay true to the flavor profile of each individual grain.

Distillation
Lion's Pride Whiskeys are distilled at Koval Distillery in Chicago. A modern potstill with bubblecaps is used to craft the spirits - combining the latest technology with traditional technique to protect the aroma and flavor of the distillate.

All of our Lion's Pride Whiskeys are aged less than two years in new American Oak barrels. The differences in color and taste between the Regular and Dark varieties are due to variations in barreling.

Barrels

All of our 30 gallon barrels are from the Barrel Mill in Minnesota - each made from the finest Northern American Oak. To achieve the highest standards of quality, most of the work must still be done by hand by a highly skilled cooper. The oak is examined both before and after being cut, and wood is selected based on many criteria, including tree shape and growing conditions.

Lion's Pride Whiskey is not chill-filtered for impurities. We make sure only the best cut of the distillate gets into the barrel and in turn, there are no unwanted flavors that need to be removed. We are a family business that cares about our community and supports a variety of local charities and believe that it is part of our responsibility as a business. Our community helps us out whenever we bottle, as local supporters comprise a large part of our bottling team.