



LIQUOR TAXONOMY



CATEGORIES OF LIQUOR

Once a spirit is distilled, it may be: left raw, as is; proofed down to something between than 80° alcohol (160° proof) and 40% alcohol (80° proof); proofed down and sweetened into being a liqueur; used a base for maceration; used as a fortifier; used in other industrial applications. Regardless of which of the above is done, if the resultant product is an alcoholic beverage product, it is liquor. A liquor is any salable product of distillation. The main categories of liquor are:

- Fortified Wines

Fortified wines are made by adding spirits, usually brandywine, to wine. Aromatized wines are a subcategory of fortified wines that are typically made by fortifying wine with aromatically-macerated spirits.

- Spirits

Spirits are generally unsweetened liquor that are sold, in the U.S.A., at no less than 80° proof (40% alcohol, by volume).

- Liqueurs

Liqueurs are sweetened spirits. Liqueurs will often also be flavored. In France, liqueur is just one grade of sweetened spirit – the main other one being crème. Cremes have more flavor, and sugar, than liqueurs. In France, one might produce both a liqueur de cacao and a crème de cacao. Of the two, the crème would be sweeter, and richer in chocolatey flavor.

- Bitters

Bitters are made by macerating bitter ingredients in spirits for some duration before filtration. Bitters are usually also sweetened – but not always. In Germany, a product can only be labeled as “bitters” or a “bitter” if it is not sweetened. Sweetened bitters must be labeled as “kräuterlikör.” If produced in Germany, the famous bitters would have to be labeled as “Angostura Kräuter-likör.”

Spirits of Wine & Spirits of Fruit Wine				
<u>Grapes</u>	+ fermentation =	<u>Wine</u>	+ distillation =	<u>Brandywine</u> (meaning 'burnt wine') French-style Brandywine French Brandywine Armagnac Brandywine Cognac Brandywine German Brandywine (typically of French Brandywine style) American Brandywine (typically of French Brandywine style) Italian Brandywine Spanish Brandywine Pisco Brandywine Aromatic Pisco Brandywine Non-aromatic (bland) Pisco Brandywine Acholado (grape-blend) Pisco Brandywine
<u>Apples</u>	+ fermentation =	<u>Cider</u> (apple wine)	+ distillation =	<u>Apple Brandy &amp; Applejack</u> (USA) Applejack Straight Applejack & Bonded Applejack Blended Applejack
<u>Pears</u>	+ fermentation =	<u>Perry</u> (pear wine)	+ distillation =	<u>Pear Brandy</u> or <u>Birnenbrand</u> or <u>Eau de Vie de Poire</u>
<u>Apples &amp; Pears</u>	+ fermentation =	<u>Apple-Pear Wine</u>	+ distillation =	<u>Apple-Pear Brandy</u> Obstler Calvados Brandy
<u>Miscellaneous Fruit</u>	+ fermentation =	<u>Fruit Wine</u> (a.k.a. Country Wine)	+ distillation =	<u>Fruit Brandy</u> Kirschwasser (true cherry brandy) Marillenwasser (true apricot brandy) Zwetschgenwasser or Slivovitz (true blue plum brandy)