



RODIONOV & SONS

Private distillery

Polugar. A revival.

What comes to mind when you think about the Russian national drink?

Vodka, of course. But do you know what type of vodka they drank during the time of Ivan the Terrible, Peter the Great, Pushkin, Dostoevsky or Chekhov? Which Russian vodka was so highly thought of by the European kings and queens and nobility?

It was actually something very different from the vodka you are familiar with today. Before rectification technology was invented for the chemical industry in Western Europe, ethanol could not be used as it is nowadays. The vodka was made from grain and distilled in copper pot stills, rather like single malt whisky, and was called *Breadwine* or *Polugar*.

Polugar is mentioned in classic works of Russian literature:

Ivan Krylov's fable "Two men", 1825

"And I must admit that I drank too much polugar with my friends."

Vissarion Belinsky, "Saint Petersburg and Moscow", 1844

"However, the people of Saint Petersburg are somewhat different from those from Moscow: apart from polugar and tea, they also like coffee and cigars."

When rectification (distillation columns) reached Russia in 1870, alcohol started being produced using the more efficient modern technology and the old recipes of grain distillates used by the nobility were slowly phased out. It was then in 1895, when the Tsar introduced a state monopoly, that the production of Polugar was completely forbidden and all the traditional distilleries with their copper pot stills were destroyed.

This lost symbol of traditional Russian gastronomy has now started to make a comeback thanks to a recipe found in a book from the 18th century by Boris

Rodionov, a well-known Russian vodka historian, academic and published author. The Rodionov family are now spearheading a movement to restore the former glory of traditional grain distillates, *Polugar*, so enjoyed during the golden age of Russian history.

The word Polugar actually means half-burned in Russian. This is because before alcohol meters were invented, the strength and therefore the perceived quality of an alcoholic drink would be tested by boiling two portions of the liquid until just one portion is left. In other words, when the drink was half burned off, it was called "Polugar." When alcohol meters were finally invented and they measured the strength of Polugar, it was 38,5%.

Current Russian legislation still forbids the traditional style of grain distillation in Russia. Only ultra-pure 96% ethyl alcohol for vodka can be made from grain. This is why we produce Polugar in the European Union in Poland, where an old distillery has been restored. The Rodionov and Sons private distillery is tucked away next to an old palace in a forest, far from other manufacturing sites, roads, and large cities.

Only carefully selected grains and natural water are used, and the production process respects the authentic traditional technologies. Instead of a long aging process in oak barrels as for single malt whisky, the rich noblemen and landowners of Russia used to use a technique involving natural egg white, which carefully preserved the taste of the raw materials : a delicious aromatic rye flavor.

In terms of its taste, Polugar is unlike any alcoholic drink available today. Everyone who has tried it raves about its natural bread taste and aroma and is unable to compare it with any other known alcoholic drink. Polugar is not like modern vodka. It is something different, a more ancient type of alcohol, which has stayed true to its ancestors. Polugar is the real legendary Russian breadwine, restored using all of traditional technologies and recipes from the 18th and 19th centuries. It is "father" of Russian vodka.

The “Single Grain” Range

Following the traditional recipe found by Boris Rodionov, the range of Single Grain Polugars are true expressions of the historic vodka. The liquid is distilled three times in copper pot stills, which are carefully reconstructed from 18th century drawings. The third distillation is followed by a labour-intensive and expensive egg-white purification process (which was very popular in wealthy Russian upper-class estates in the 18th century) and a long purification of the distillate using birch wood charcoal.

The “Single Grain” range are all bottled in the finest glass bottles, a reconstruction of Queen Elizabeth’s personal stoff-bottle dated 1745, located in the Russian National Museum.

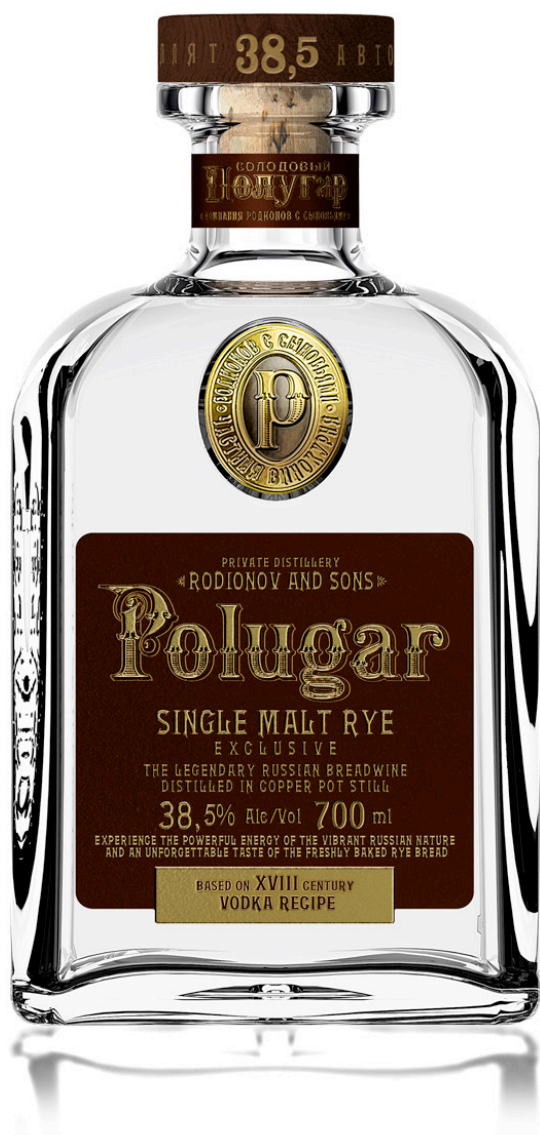
The taste of Rodionov’s Polugar is unlike any alcoholic beverage currently produced. Those who try it all appreciate its natural bready taste and aroma and cannot find a single alcoholic beverage to which it can be compared.

Very interesting for lovers of Russian gastronomy, these products are natural accompaniments for the whole gamut of classic Russian cuisine as well as European fusion dishes.

Recommended food pairings:

- Russian soups such as sour cabbage, pickle or solyanka, borscht, other traditional dishes such as mushroom roulades with cranberry sauce, ukha, pelmeni, lamb dumplings, humus and black bread with lard.
- European dishes such as salt-cured meats, roast pork, ham hock, choucroute and dried sausage.

Best served slightly chilled.



Single Malt Rye Polugar.

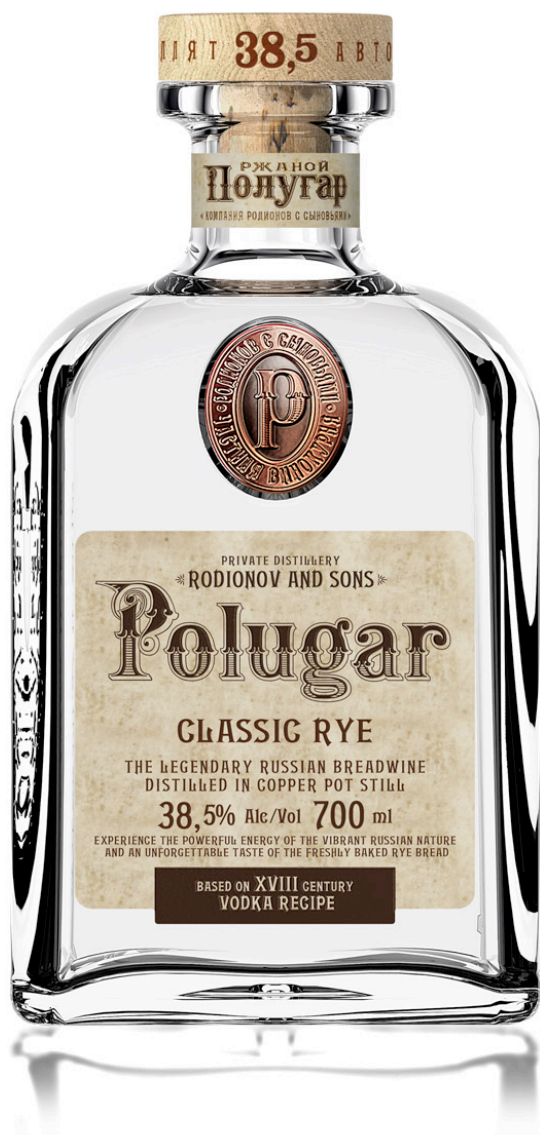
The true master piece of the legendary Russian breadwine (historic Russian vodka), the Polugar Single Malt Rye is a unique blend of select single malt rye distillates, created personally by famous Russian vodka historian Boris Rodionov. This is the finest and most perfect authentic Russian alcohol for experts, gourmets and fine connoisseurs of elite alcohol.

Polugar Single Malt Rye is produced using select rye malt and natural water that has not undergone the chemical purification cycle.

Aroma: bright; rich and bready; aroma of warm home-baked goods, rye crackers, coriander, malt, honey, grains, new grasses and wildflowers; slight sweetness.

Taste: a pleasing complexity, mild taste of fresh rye bread, linden honey, meadow grasses and grains; slight rye bitterness.

Aftertaste: smooth and very prolonged, gradually trailing off, warm, warming, with bright notes of rye bread, honey, sweet almonds and wildflowers.



Classic Rye Polugar.

Polugar Classic Rye is the true expression of legendary Russian breadwine brought back to life using the traditional technologies and recipes from the 18th and 19th centuries. It had not been produced since 1895.

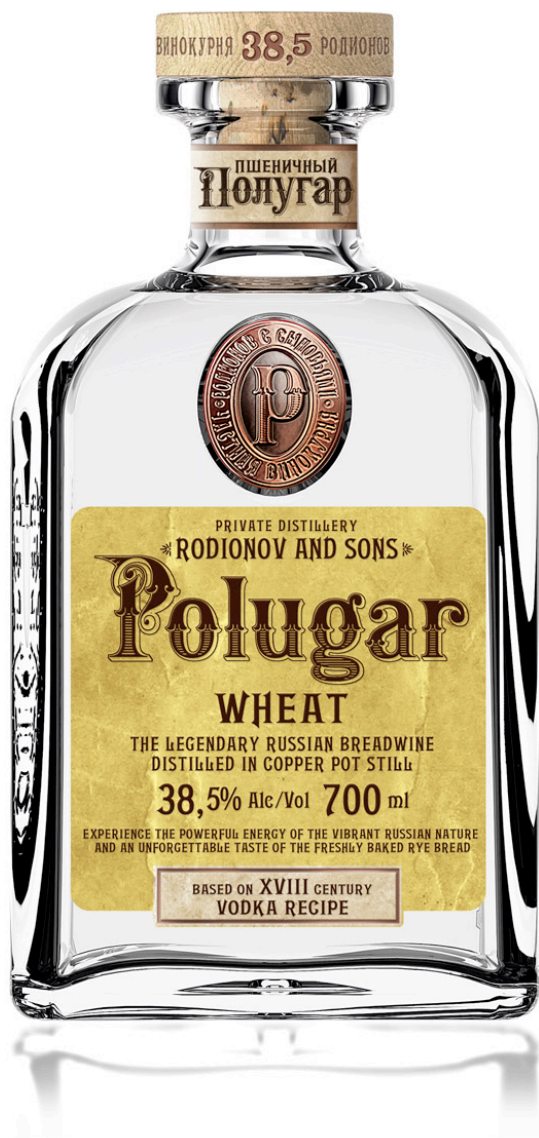
This lost symbol of Russian gastronomy has been brought back thanks to the effort of the Rodionov family who want to restore historic justice and bring back the former popularity of the Russian distillates to the level they were at their heyday during the era of craft distillation.

Classic Rye Polugar is produced using select coarse-milled rye and natural water that has not undergone the chemical purification cycle.

Aroma: fresh; bright; bready; aroma of home-baked goods, rye crust, rye bread, dill, caraway and pickling spices; thick malt tone; buckwheat honey; freshness of bread, grains, fresh grasses, wildflowers; and dizzying, barely perceptible sweetness.

Taste: warming and soft taste of rye bread, slightly sweet, somewhat honeyish, spicy, lightly grassy bitterness, pleasant.

Aftertaste: prolonged, warm and warming, with bright notes of rye bread, slightly salty and peppery, light artemisia bitterness, hazelnuts, almond, honey.



Wheat Polugar

Unlike its rye-based counterparts, this expression, the Classic Wheat Polugar, is made solely from wheat. More precisely, it is made by triple-distilling a home brew made of malted and non-malted wheat grain in the 18th century copper pot still.

The use of wheat gives a texture that is plumper and broader than the finely-tuned rye. There is a sweet richness that sings through, promising whispers of grassy fields and stone fruit.

Aroma: mild, round, light and delicate. Warm wheat crumbs, grain and bread notes, hay, dry grass, slightly salty, pickled cabbage, semi-sweet honey note.

Taste: clean, measured and but doesn't hold back. Slightly salty-grassy nuances are dominated by kalach and white bread. A very attractive velvetiness and flowery-fruity tones play on the tongue. An elegant bitterness competes with spice tones, but which later gradually disappears and is replaced by a bright, persistent bread tone.

Aftertaste: light and mild aftertaste with notes of grains, wheat grain and freshly-cut white bread.

The Infused Range

Polugar is a revived historic Russian breadwine — the progenitor of modern vodka. The production of this alcohol was stopped in 1895 with the enforcement of a state monopoly on alcohol distillation.

In the Russian Empire, breadwine was the name for a grain distillate, which was a strong alcoholic drink produced by means of distillation in copper pot stills. At the time, rectification of pure ethyl spirit had not yet been invented and this drink carefully preserved the flavor and aroma of its raw materials — namely rye and wheat.

For the Polugar Infused range, selected Russian rye and wheat grains are used to make a home brew, which is then triple-distilled in a copper pot still reconstructed from 18th / 19th century diagrams. The precious distillate then undergoes thorough refining using natural birch charcoal.

Only natural raw products are distilled to obtain the real taste and flavor!

A limited numbered series of bottles of Polugar have been released.



Polugar №1 (Rye & Wheat)

Thanks to the historian of Russian vodka, writer and scientist Boris Rodionov, the recipe and technology of traditional distillation and refining used in the 19th century has been recreated from ancient books. The private family distillery, Rodionov and Sons, revived the tradition of classical Russian distillation and have legally produced a numbered series of bottles of traditional Polugar No. 1 for the first time in 120 years.

Aroma: bready aroma of home baking.

Taste: delicate, slightly sweetish, warming soft taste of rye and wheat bread, crackers and bread crust with bread-honey notes.

Aftertaste: long-lasting, dominated by hints of wheat bread, with notes of grains, meadow grasses, warm home baking, fresh hay and warm bread crumb.

Recommendations: borscht, cabbage soup, pickle soup, ukha, olivier salad, meat pie, caviar on bliny pancakes, beef stroganoff, shashlik, marrow, side of mutton with buckwheat groats, game, pilaf, grilled hunter's sausage, fish pirozhki.



Polugar №2 (Garlic & Pepper)

The technology of Polugar No. 2 Garlic and Pepper is fully consistent with the 19th-century recipe, where garlic and pepper were infused with the traditional Russian Polugar N°1 standard grain distillate. When this technology is used, the precious distillate of rye and wheat undergoes refining with birch charcoal and is then infused with natural essential oils of garlic and hot pepper, all the while retaining the original intense aroma and unique bready taste.

It will satisfy all connoisseurs of national Russian and Ukrainian cuisine and will be an excellent accompaniment to any meal.

Aroma: bright aroma of baked garlic and hot pepper.

Taste: warming taste of baked garlic, hot pepper, wheat and rye bread.

Aftertaste: prolonged aftertaste with notes of garlic, spices and lard and with slight nuances of grains and bread.

Recommendations: dressed herring, rasstegai, barrel pickles, vinegret salad, stewed lamb with plums, borscht, bouillons, meat or fish pies, bliny with caviar, pot roast, salt-cured foods, lard with garlic, smoked foods, pelmeni, okroshka.



Polugar №3 Caraway

Produced using the classic recipe for 19th-century Russian upper-class vodkas, this beverage is based on a rye distillate with caraway and coriander added before the third distillation, giving it the familiar taste of the beloved Borodinsky bread.

Aroma: rich bouquet of Borodinsky bread, spiced and dense. Dry grass, abundant caraway, coriander, dried dill, dried spices, wild flowers, cut grass, warm rye bread, milk tone, tone of vegetable oil and butter, cultured milk, prune notes, mulberry echoes, acacia, black pepper, dough, hint of citrus peel.

Taste: refreshing, open, soft, complex, balanced, gourmet, tender, embracing, even, bright, slightly sweet, elegant. Borodinsky and Riga bread, caraway, butter, rye crust, dill, honey notes, acacia honey, milk, coriander, spices, string beans.

Aftertaste: slightly sweet. Dark bread crust, rye bread on a predominantly caraway background, notes of dill and coriander as well as citrus.

Recommendations: A remarkable freshness. A perfect pairing with sauerkraut, lightly salted spiced fish, salmon with herbs, Atlantic salmon, smoked fish, pickled herring, and is a good accompaniment to duck and Borodinsky, Riga, Darnitsky or black bread with butter or lard. Good also with a cigar misted in port wine. Excellent either as an aperitif or after a meal. Chill slightly before serving.



Polugar №4 Honey and Allspice

Traditional upper-class recipe of the 19th century: triple distillation of home brew made of rye and wheat in a copper pot still, to which aromatic and hot pepper is added before the third distillation. As the ancient recipe dictates, the liquid is then carefully purified using birch wood charcoal and the specificity of this expression is the final addition of a dose of honey.

Aroma: sophisticated, delicate, pleasant sweet aroma of aromatic pepper and meadow honey, white flower tone, spices, white pepper notes, bay leaf, pickling brine, salt-cured products, herbs and spices in brine, peaches, apricots, cinnamon, pepper, dried parsley, bay leaf, ginger, hint of basil and nutmeg, warm bread.

Taste: tender, embracing, spiced, refined, with pleasant hotness. Honey, rum, sweet sugar syrup, pepper and other spices, dill, ginger, sweets, rye crust, rye bread. Enticed by mint notes and fine notes of pickle.

Aftertaste: rounded, mild, sweet: honey, spices, ginger, nutmeg, rye crust.

Recommendations: A gourmet beverage, good with meals, full-flavoured hot dishes and filling appetizers. It can enhance the taste of lunch or dinner with the excellent alcoholic "spice" that can complement many dishes: baked white fish, mashed potatoes, crab cakes, dorado, fish soup, simmered rich ukha, osetra, roast leg of lamb with spices. Outstanding "winter" version.



Krivatch 61

«Krivatch 61» is the new symbol of the national pride, it is strong, robust, masculine, tasty, rich in bread aroma, attractive and truly Russian premium distillate.

Today «Krivatch 61» is the most special and provocative strong alcohol drink in Russia. It was born to surprise by its strength of 61% vol., unbeaten bread taste and aroma, the top quality and innovative bottle design.

«Krivatch 61» is not a vodka, but a meticulously reconstructed home-born Russian rye malt distillate that so far has never been sold neither in Russia nor elsewhere in the world. «Krivatch 61» makes a real revolution in the Russian alcohol market and starts a new period in Russian national alcohol production by setting a new level of quality and taste. To achieve its distinct flavor, it is processed in alembics, originally reconstructed copper pot stills and is purified with egg white and birch charcoal. It is produced in the old distillery.

Today this forgotten technology is absolutely innovative for Russian alcohol production.

Aroma: cool grain notes and bright aroma of warm home baking, notes of red apple, yellow plum and meadow grasses.

Taste: powerful, masculine, warming, with notes of hot rye bread crust, crackers and saturated bread tone.

Aftertaste: with notes of grain, hot rye bread, meadow and field grasses, warm home baking.

Recommendations: an accompaniment for any cuisine and as an aperitif. Can be served with a glass of still mineral water or on the rocks. Can be enjoyed with a cigar.



Krivatch 41

The "younger brother" of the popular Krivatch 61 is produced by triple-distilling a home brew of four malted grains typical of the Russian Empire – rye, wheat, oats and barley. This unique combination of four different grains creates a soft, complex and noble bouquet where the nuances of each type of grain make a distinctive contribution to the rich palette of bread-like flavours. The distillate is purified by the traditional method using egg white and birch charcoal. Krivatch 41 was created for true gourmets who not only appreciate the rich taste of rare single malt whisky and other distilled spirits, but also treasure the sophisticated flavour notes of ultra-premium vodkas.

Aroma: soft, light, fresh, open, bright. Bread with a veil of honey-flower tones, light maltiness and an aroma of preserved apple, with sweet notes of chocolate and hard-boiled sweets.

Taste: soft, fresh, easy to drink, alcohol content not noticeable. The temperament comes through immediately. The notes of grains and herbs interweave in a complex, luxurious bouquet with the tones rising and replacing one another. Full-bodied, pleasant and solid taste, does not burn. Tones in the taste are conducive to a prolonged celebration.

Aftertaste: fresh, clean, soft, pleasant, airy, complex and embracing. There is a characteristic prolonged slight bitterness, partially combined with a slightly tangy rye crust. Notes of pepper develop in the aftertaste. It is evanescent and perfectly suited to a good appetizer.

Recommendations: a truly gourmet drink, interesting, refined and delicious. It has a distinctive character. The solidity of Krivatch 41 goes very well with sablefish, game, wild boar, stroganina, pork, shish kebab, chicken tabaka, goulash and stewed meat. It can be cooled slightly before serving.