



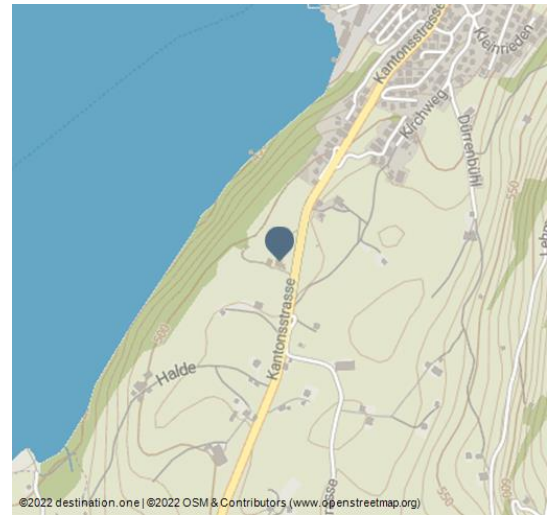
## Stalder distillery

Liquor shop

farm shop



Stalder distillery farm shop - © Brennerei Stalder



**Tradition obliges. The Stalder family has been producing distilled water on the farm since 1910.**

Visit the Stalder family's traditional schnapps distillery. You will gain an interesting insight into the craft of distilling and can taste a variety of fine brandies.

### Distillery

Get to know the master distiller and his products on a guided tour. Xaver Stalder will show you how much work is required to produce a fine distillate from fresh fruit. No school teaches him how to achieve top results. Instead, Xaver Stalder relies on traditional knowledge, experience and a great deal of passion.

You will taste various distillates such as Kirsch, Träsch and Zwetschgen as well as numerous specialities such as Vieille Prune, Äntebüsi and the "Grüne Fee" (absinthe). Enjoy an aperitif or a menu of your choice in the rustic parlour.

### Tip

Combine your trip to the Stalder schnapps distillery with a carriage ride. The carriage will take you from the Weggis boat station, past magnificent fruit trees, to the Stalder family farm and back again later.

### Farm shop

In the shop on the farm, you will find all the distilled Stalder spirits, gift packaging, hand-blown bottles and the finest farm products.

### Party room

The cosy party room offers space for around 30 people. The distillery tour can therefore be ideally combined with an aperitif or meal on the farm.

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### More Information:

No group bookings can be made from mid-June to the end of July due to the cherry harvest.

### Openinghours

Opening hours farm shop Monday - Saturday from 8:00 to 19:00 Visits to the distillery by appointment only.



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