

slanted

bavaria





messer werk

The two master craftsmen at Messer Werk Aschau have made a name for themselves by forging blades that their knives are in demand far beyond national borders.

The knives feature stunning and characteristic patterns and offer both excellent flexibility and superior hardness—all thanks to the way different materials interact when they're processed into Damascus steel.

Distler and Pichler's way of working can be perceived as both archaic and futuristic. In any case, the hard, loud work with a hammer on an open fire does not stand in contrast to the highest precision and the finest workmanship!

Scientifically based physical knowledge, professional know-how, and a lot of craftsmanship make the handmade knives and blades, which are refined with the finest material, unique high-end products of the 21st century!

Brand
"Quality before quantity"

Established
2005

Products
Knife manufacturing, knife design,
and knife accessories

Contact
messer-werk.de

Pictures
→ All photos: © Manuel Uebler.
→ *Steak Knife*, desert ironwood.
→ *Skinner*, white mammoth ivory.
→ *Steak Knife Set*.

