

Blume Marillen Apricot Eau-de-Vie

AUSTRIA



Blume Marillen—“blossom of the apricot”—captures the lovely bouquet and taste of the Klosterneuburger apricot found in the Wachau region of the Danube Valley. The Destillerie Purkhart “Blume Marillen” is famed for its delicate floral bouquet and a long, elegant finish. More than 9 pounds of apricots are distilled for each 750ml bottle. For over 40 years the Purkhart family has produced this lovely eau-de-vie that embodies the apricot orchard in full bloom. Enjoy on its own, with sparkling wine, or use in place of unaged whiskey in aromatic cocktails. 100% reines Destillat aus Marillen.



FRUIT

BRANDY

Austria

40% Alc/Vol

375 ml | 9024153030333
750 ml | 9024153030364

12 x 375 | 9024153030302
12 x 750 | 9024153030371

Highlights:

- ✦ Embodies the apricot orchard in full bloom
- ✦ Delicate floral bouquet; long elegant finish; no added sugar
- ✦ Enjoy neat or in simple stirred drinks
- ✦ Lends spice, earth and licorice notes to sours and slings
- ✦ Purkhart has captured authentic regional tastes since 1932



Quality eaux-de-vie such as Blume Marillen show best at a temperature between 59°F and 72°F (15°C - 22°C) at which they give off their full range of aromas. The intense perfume and combination of fruit and spice lend Blume Marillen well to simple stirred drinks, often incorporating Cocchi Americano Bianco. In sours or slings, the spice, earth and licorice notes of Blume Marillen allow for the incorporation of sweeter and fruitier flavors without producing too soft a finished cocktail.

Fruit brandy, or eau-de-vie (eaux-de-vie in the plural; “water of life” in translation), is brandy made with any fruit apart from grapes. Most

commonly, orchard fruits such as apples, pears, plums, cherries and blackberries are harvested, crushed and fermented, and the resulting must distilled twice. Most eaux-de-vie are bottled without ageing to preserve the integrity of the fruit character. These spirits are an important part of cultures in areas of Europe where production is most common and traditional.



Haus Cosmopolitan

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Shake with ice:

0.75 oz Blume Marillen
Apricot Eau-de-Vie
0.75 oz vodka
1.5 oz Dolin Dry Vermouth
de Chambéry
0.5 oz lemon juice
0.5 oz Cocchi Americano Rosa
0.25 oz simple syrup
4 dashes Peychaud's Bitters

Double-strain into a coupe.

Alpen Rose

Stir with ice:

2 oz Dolin Dry Vermouth
de Chambéry
1 oz Blume Marillen
Apricot Eau-de-Vie
0.25 oz Cocchi
Americano Rosa
0.25 oz simple syrup.

Strain into a coupe.
Garnish with grapefruit peel.

Charlie Chaplin

Shake with ice:

1.5 oz Blume Marillen
Apricot Eau-de-Vie
1.5 oz Hayman's Sloe Gin
0.75 oz lime juice

Double-strain into a coupe.

Imperial Plaza

Shake with ice:

1 oz Blume Marillen
Apricot Eau-de-Vie
0.5 oz honey syrup (2:1)
0.5 oz lemon juice

Double-strain into a coupe.
Top with 3 oz sparkling wine.
Garnish with dried apricot or
lemon peel.