

## Blume Marillen Apricot Eau-de-Vie

“Blossom of the apricot.” This brandy captures the lovely bouquet of the Klosterneuburger apricot in the Wachau region of Austria. More than 9 lbs of apricots are distilled for each 750-ml bottle.

- ❖ Delicate floral bouquet; long elegant finish
- ❖ No added sugar or alcohol
- ❖ Enjoy neat or in simple stirred drinks; lends spice, earth, licorice notes to sours & slings



### Imperial Plaza Cocktail *(Chad Solomon, Plaza Hotel, NYC)*

Shake with ice:  
1 oz **Blume Marillen**  
0.5 oz honey syrup (*2 parts honey, 1 part warm water*)  
0.5 oz lemon juice  
Strain into coupe, top with 3 oz sparkling wine. Garnish: dried apricot or lemon peel

*More at [alpenz.com](http://alpenz.com)*

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