



Since 1870, the Etter family has been synonymous with fine Swiss eau-de-vie. The contents of this bottle were distilled from over 16 pounds of quince exclusively of the region surrounding Zug. The resulting brandy evolves for years in glass demijohns before being bottled. Experience here the rich, vivid and captivating aromas and flavors of quince, notably those of rose, honeydew melon and bright citrus. Enjoy neat or with club soda.



FRUIT

BRANDY

Switzerland

41% Alc/Vol

375 ml | 7610693450032 12 x 375 | 7610693001982

Highlights:

- ✦ The name Etter is synonymous with fine Swiss eau-de-vie
- ✦ Distilled from more than 16 pounds of quince
- ✦ Glass aging reveals the spirit's uncommon depth and richness
- ✦ Sip neat or as aperitif mixed with club soda
- ✦ Add a small splash to a glass of sparkling wine



Paul Etter founded the distillery in the Swiss region of Zug in 1870. Etter remains a family-owned business, with the fourth generation, Eveline and Gabriel Galliker-Etter, taking the reins from longtime leader Hans Etter in 2012. Etter brandies gently evolve for years in glass demijohns before bottling. This glass aging is essential to reveal the uncommon depth and richness of these spirits.

Fruit brandy, or eau-de-vie ("water of life"), 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. These spirits are an important part of cultures in areas of Europe where production is most common and traditional.



London Hollering

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Shake with ice:

1 oz London Dry Gin
0.5 oz Etter Quince
0.5 oz amontillado sherry
0.5 oz lemon
0.5 oz simple syrup

Fine strain into cocktail glass.
Express and discard lemon peel.

Based on original cocktail by Chris Jepsen

South Slide

Shake with ice:

2 oz Etter Quince
0.75 oz lemon juice
0.75 oz simple syrup
8 mint leaves

Fine strain into cocktail glass.
Garnish with a lemon wheel.

Quince of Fashion

Stir with ice:

1.5 oz Etter Quince
0.5 oz rye whiskey
0.5 oz Bonal Gentiane-Quina
0.125 oz honey syrup
0.125 oz cinnamon syrup
2 dashes orange bitters

Strain over large cube in glass.
Garnish with orange peel.

Kinsley

Shake with ice:

1.5 oz vodka
0.75 oz Rothman & Winter
Orchard Quince Liqueur
0.5 oz Etter Quince
1 oz lemon juice
0.5 oz honey syrup

Fine strain into cocktail glass.