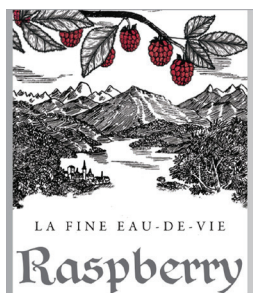


Etter Raspberry Eau-de-Vie

AUSTRIA



Since 1870, the Etter family has been synonymous with fine Swiss eau-de-vie. In this bottle is distilled more than four pounds of ripe Swiss forest raspberries. The brandy then gently evolves for years in glass demijohns before bottling. Raspberry brandy is famously enjoyed sipped neat after dinner, or as aperitif mixed with club soda. Try as a rinse to perfume a glass of sparkling wine.



FRUIT

BRANDY

Switzerland

41% Alc/Vol

375 ml | 7610693460031 12 x 375 | 7610693001319

Highlights:

- ✦ The name Etter is synonymous with fine Swiss eau-de-vie.
- ✦ Distilled from more than 4 pounds of ripe forest raspberries.
- ✦ 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.



Raspberry Rickey

Shake with ice:

1 oz Hayman's Royal Dock Gin
0.5 oz Etter Raspberry
0.5 oz lime juice
0.25 oz simple syrup

Fine strain into highball glass. Add ice.
Top with 3 oz club soda.
Garnish with lime twist.

Himbeere Buck

Build in collins glass:

1.5 oz bourbon
0.5 oz Etter Raspberry
0.5 oz lime juice
3 oz ginger beer

Add ice and stir to combine.
Garnish with raspberry and mint sprig.

Continental Breakfast Martini

Dry shake:

1 oz Hayman's London Dry Gin
0.5 oz Etter Raspberry
0.5 oz orange liqueur
0.5 oz lemon juice
1 tsp lemon curd

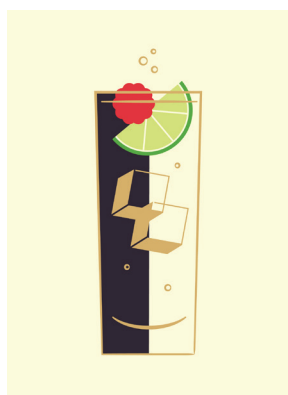
Shake with ice.
Fine strain into cocktail glass.
Garnish with orange peel and 2 raspberries.

Stinger Highball

Build in highball glass:

1.5 oz cognac
0.5 oz crème de menthe
0.25 oz Etter Raspberry
4 oz club soda.

Add ice and stir to combine.



Raspberry Rickey