

# Nux Alpina Walnut Liqueur

AUSTRIA



For three generations the Purkhart family has produced this all-natural walnut liqueur from the same family recipe, renowned for its balance and exceptionally smooth finish. Each summer the Purkhart family picks fresh green walnuts from wild stands of the delicate “Weinsberg” variety near the village of Sankt Peter in der Au. These walnuts steep for months in grape brandy and for the last month with a variety of spices and alpine botanicals. The result is a rich and flavorful walnut liqueur that is not overly sweet, perfect after dinner, in coffee, cream, or egg drinks.



NUT / HERBAL  
LIQUEUR  
Austria  
32% Alc/Vol

375 ml | 9024153090832    12 x 375 | 9024153090801  
750 ml | 9024153090870    12 x 750 | 9024153090863

## Highlights:

- ✦ Aromatic liqueur renowned for its balance, depth and smooth finish
- ✦ Made from fresh green “Weinsberg” walnuts steeped in grape brandy
- ✦ Infused with spices and alpine botanicals
- ✦ Serve after hearty meals or in coffee, cream or egg drinks
- ✦ Complements brown spirits and dark fortified wines
- ✦ Produced by Austria’s Purkhart family for three generations



Since 1932 the Purkhart family has produced award winning eaux-de-vie (brandy or “brand”), schnaps and liqueurs. Renowned for his exacting standards and consistent quality, Günter Purkhart has taught distillation technique to many of today’s leading producers—including his son, Bernd (left). Capturing elegance of ripe fruit and authentic regional tastes is a family passion.

Walnut liqueur is known in Austria and Germany as Nüsse or Nüssenschnaps, in France as Noix, and in Italy as Nocino. Residents of Alpine regions traditionally drink walnut liqueurs during Christmastime. The spice and depth pair well with wintery nights and hearty

meals. Serve to guests in a cordial glass, post-dinner or as an unexpected dessert pairing. In cocktails, Nux Alpina is an extraordinary complement to brown spirits and dark fortified wines, like Madeira, sherry and sweet red vermouth. Adding 0.5 oz of Nux Alpina with 0.5 oz Cocchi Vermouth di Torino to 2 oz bourbon makes a savory Manhattan variation.



Black Manhattan

### Black Manhattan

Stir with ice.

2 oz rye whiskey  
1 oz Cocchi Vermouth di Torino  
0.5 oz Nux Alpina Walnut Liqueur

Strain into a coupe.  
Garnish with orange peel.

### Alpine Flip

Dry shake:

1.5 oz Nux Alpina Walnut Liqueur  
0.75 oz The Scarlet Ibis Trinidad Rum  
0.25 oz John D. Taylor’s Velvet Falernum  
0.5 oz heavy cream  
1 egg

Shake again with ice. Strain into a coupe. Garnish with grated nutmeg.

### Floor-Length Kilt

Build in a warm mug:

2 oz Scotch whisky  
1 oz Nux Alpina Walnut Liqueur  
0.5 oz honey  
0.25 oz lemon juice  
6 oz hot water

Garnish with lemon wheel.

### The JoJo Cortado

Build in a warmed mug or gibraltar glass:

1 oz Nux Alpina Walnut Liqueur  
2 oz espresso  
0.25 oz Velvet Falernum  
2 oz steamed milk