

Rothman & Winter Orchard Cherry Liqueur

AUSTRIA



In the realm of cherries, the sour Weichsel varieties found in and around Austria stand out for their vivid flavors and fine balance of the sweet and tart. This liqueur combines juices from the seasonal harvest of Weichsel cherries of farms in Lower Austria with an eau-de-vie produced from the same fruit. By avoiding the use of spice or vanilla, Rothman & Winter Orchard Cherry provides a clear, bright cherry flavor to mixed drinks, sparkling wine, wheat beer, dark beer, espresso, or desserts.



FRUIT

LIQUEUR

Austria

24% Alc/Vol

750 ml | 9024153040486 12 x 750 | 9024153040493

Highlights:

- ✦ Distilled from sour Weichsel cherry varieties
- ✦ Vivid cherry flavor; fine balance of sweet and tart
- ✦ Add to soda water, wheat beer, dark beer, sparkling wine or espresso
- ✦ Enjoy in cocktails that call for “cherry brandy”
- ✦ Purkhart has made eaux-de-vie and liqueurs since 1932



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.

Key to many classic cocktails, fruit liqueurs date back centuries as a way to preserve and concentrate the flavors of the annual harvest of tree fruits, stone fruits, berries and other varieties. The Rothman & Winter collection reflects three generations of producing

liqueurs of exceptional character and authenticity. Each fruit liqueur starts with the fruit’s own eau-de-vie and juice, for intensity of fruit flavor. We bottle at higher proof and with less sugar to reinforce that intensity and maximize the number of uses for each fruit liqueur. Drink any of these liqueurs with sparkling wine or soda, or use them in simple cocktails. The lightweight, slimline bottle takes up less space on the bar, and may have the lowest carbon footprint of liqueurs in the market today.



Whiskey Rebellion

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Shake with ice:

1 oz Rothman & Winter Orchard Cherry Liqueur
1 oz rye whiskey
1 oz Cocchi Vermouth di Torino
1 oz orange juice

Strain into a double rocks glass filled with ice.
Garnish with cherry.

Cascara

Build in a demitasse cup:

1 oz Rothman & Winter Orchard Cherry Liqueur
1 oz espresso

Blood & Sand

Shake with ice:

1 oz Scotch whisky
0.75 oz Rothman & Winter Orchard Cherry Liqueur
0.75 oz Dolin Rouge
0.75 oz orange juice

Double-strain into a coupe.
Garnish with cherry.

Southampton

Stir with ice:

2 oz cognac
0.5 oz Rothman & Winter Orchard Cherry Liqueur
2 dash Angostura Bitters

Strain into a coupe.
Garnish with lemon peel.
Garnish with grapefruit peel.