

Rothman & Winter Orchard Elderberry Liqueur

AUSTRIA



The berries in this liqueur come from territory in Austria ranging from southwest Steiermark to the Seewinkel district in Burgenland, in alpine valleys and meadows at altitudes of 250 to 700 meters. Rich elderberries provide the underlying foundation, accented by rowanberries, red currants and aronia berries. A flavorful base of rowanberry eau-de-vie imparts marzipan aromas. Delicious with club soda or sparkling wine; also stunning mixed with white rum, blanco tequila or gin.



FRUIT

LIQUEUR

Austria

24% Alc/Vol

750 ml | 9024153040578

12 x 750 | 9024153040561

Highlights:

- ✦ Purkhart has made eaux-de-vie and liqueurs since 1932
- ✦ Made from rich elderberries of the Austrian Alps
- ✦ Flavorful base of rowanberry eau-de-vie imparts marzipan aromas
- ✦ Mix with club soda, sparkling wine, gin, blanco tequila or white rum
- ✦ Higher proof and less sugar reinforce fruit intensity



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.



Elderberry Margarita

Shake with ice:

2 oz reposado tequila
0.75 oz lime juice
0.5 oz Rothman & Winter Orchard Elderberry Liqueur
0.25 oz rich simple syrup

Double strain over ice into tumbler with half salted rim. Garnish with a lime wheel.

Continental Daiquiri

Shake with ice:

2.25 oz white rum
0.75 oz Rothman & Winter Orchard Elderberry Liqueur
0.75 oz lemon juice
0.25 oz lime juice
0.25 oz rich simple syrup

Fine-strain into coupe. Garnish with a lime wheel.

Jack the Elder

Shake with ice:

1.5 oz high-proof apple brandy
0.75 oz lime juice
0.5 oz Rothman & Winter Orchard Elderberry Liqueur
0.5 oz rich simple syrup

Double strain into cocktail glass. Garnish with a lemon peel.

Lion in Winter

Shake with ice:

2 oz high-proof bourbon
1 oz lemon juice
0.5 oz Rothman & Winter Orchard Elderberry Liqueur
0.5 oz rich simple syrup

Double strain over ice into old fashioned glass.