

Rothman & Winter Orchard Peach Liqueur

AUSTRIA



The Oststeiermark region boasts a variety of peaches, including the Roter Ellerstadter, Weinberg and Haven. The liqueur combines juices from the seasonal harvest of these peaches with an eau-de-vie produced from the same fruit. The result captures not just the fragrant aromas of fresh peaches but also the natural acidity and a touch of the peach bitter. Delicious with soda water, wheat beer, or sparkling wine; stunning in mixed drinks with bourbon, rye or rum.



FRUIT

LIQUEUR

Austria

24% Alc/Vol

750 ml | 9024153040523 12 x 750 | 9024153045528

Highlights:

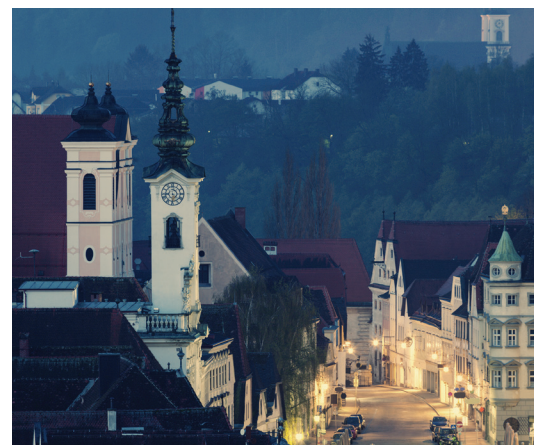
- ✦ Distilled from peach varieties of the Oststeiermark region
- ✦ Fragrant aromas of fresh peaches; natural acidity
- ✦ Delicious with soda water, wheat beer, or sparkling wine
- ✦ Stunning in mixed drinks with bourbon, rye or rum
- ✦ Purkhart has made eaux-de-vie and liqueurs since 1932



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.



Auvergne Summer

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Build in a collins glass:

1.5 oz Rothman & Winter Orchard Peach Liqueur
1.5 oz Salers Gentian Apéritif
1.5 oz club soda

Stir.
Add ice.
Garnish with lemon wedge.
Garnish with grapefruit twist (discard the peel).

Buckhead

Build in a collins glass:

1 oz Rothman & Winter Orchard Peach Liqueur
8 oz wheat beer

Garnish with lemon peel.

Her Word

Shake with ice:

0.75 oz blanco tequila
0.75 oz Rothman & Winter Orchard Peach Liqueur
0.75 oz Cocchi
Americano Bianco
0.75 oz lemon juice

Double-strain into a coupe.
Garnish with lemon peel.

Peach Whiskey Sour

Dry shake:

1.5 oz bourbon
1 oz Rothman & Winter Orchard Peach Liqueur
0.75 oz lemon juice
0.5 oz simple syrup
1 egg white

Shake again with ice. Strain into a double rocks glass filled with ice. Garnish with orange peel.