

# Rothman & Winter Orchard Quince Liqueur

AUSTRIA



Rothman & Winter Orchard Quince Liqueur combines fresh-pressed quince juice with fine quince eau-de-vie, both produced from the October harvest in alpine valleys throughout the region. Enjoy the vivid aromas and tastes of quince, a fruit that offers notes of apple, pear, bright citrus, honey, and rose. Sweet, tangy and floral, it's delicious mixed with soda, green tea, sparkling wine, agave spirits, or gin, and brings a welcome tartness and acidity to cocktails.



750 ml | 9024153041070

12 x 750 | 9024153041018

FRUIT

LIQUEUR

Austria

24% Alc/Vol

## Highlights:

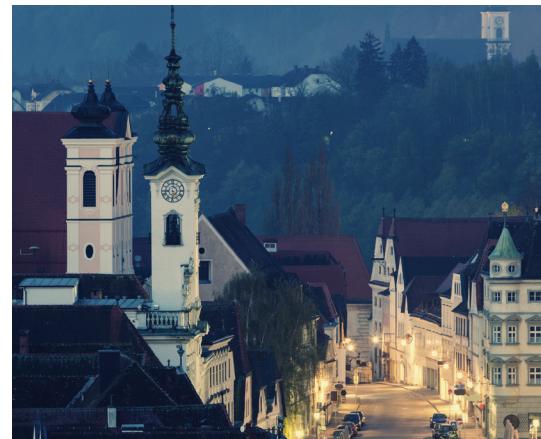
- Made from the seasonal harvest of fresh-pressed quince juice
- Mix with soda, green tea, sparkling wine, agave spirits or gin
- Brings a welcome tartness and acidity to cocktails
- Quince drinks have a deep winter holiday tradition
- Higher proof and less sugar reinforce fruit intensity



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.



Royal Garden Tea

### Royal Garden Tea

Build in a double rocks glass filled with ice:  
3 oz green tea  
2 oz Rothman & Winter Orchard Quince Liqueur  
Stir.  
Garnish with lemon peel.

### Quincessential Margarita

Prepare double rocks glass with salted rim. Shake with ice:  
1.5 oz reposado tequila  
1 oz Rothman & Winter Orchard Quince Liqueur  
0.75 oz lemon juice  
0.25 oz agave syrup  
1/2 teaspoon St. Elizabeth Allspice Dram  
Fine strain over ice.  
Garnish with lime wheel.

### Quinceess

Adapted from a recipe by Zach Painter, TX  
Build in flute:  
2 oz Rothman & Winter Orchard Quince Liqueur  
0.25 oz Dolin Dry Vermouth de Chambéry  
1 dash orange bitters  
Top with sparkling wine.  
Garnish with rosemary sprig.

### Kinsley

Shake with ice:  
1.5 oz vodka  
0.75 oz Rothman & Winter Orchard Quince Liqueur  
0.5 oz Etter Quince Eau-de-Vie  
1 oz lemon juice  
0.5 oz honey syrup  
Fine strain into cocktail glass.