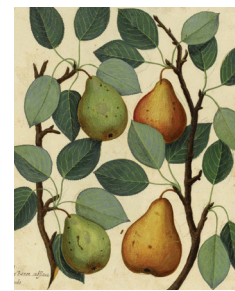


Purkhart Pear Williams Eau-de-Vie

AUSTRIA



The Purkhart Pear Williams Brandy uses only “Williams” pears from South Tirol (also known as Alto Adige or Südtirol), whose pears are prized for their opulent and creamy ripe fruit fragrance. Lively and stimulating on the palate, this eau-de-vie reveals a depth of pear flavor that carries well into the finish. Made only from distilled pears and water. Enjoy on its own or substitute for Pisco in a variety of cocktails. 100% Reines Destillat Williamsbrand.



FRUIT

BRANDY

Austria

40% Alc/Vol

375 ml | 9024153031637
750 ml | 9024153031675

12 x 375 | 9024153031602
12 x 750 | 9024153031682

Highlights:

- ✦ Lively eau-de-vie distilled from Williams pears
- ✦ Williams pears have an opulent and creamy ripe fruit fragrance
- ✦ Floral, fruity complexity; swap for pisco in classic cocktails
- ✦ Mix with dry vermouth and orange bitters for a Martini variation
- ✦ Purkhart has captured authentic regional tastes since 1932



Quality eaux-de-vie such as Purkhart Pear Williams show best at a temperature between 59°F and 72°F (15°C - 22°C) at which they give off their full range of aromas. The floral, fruity complexity of Purkhart lends well to substitution for pisco in classic cocktails, or for gin in the French 75. Stir Purkhart Pear Williams with Dolin Blanc and orange bitters for a lovely take on a Martini.

Fruit brandy, or eau-de-vie (eaux-de-vie in the plural; “water of life” in translation), is brandy made with any fruit apart from grapes. Most commonly, orchard fruits such as apples, pears, plums, cherries and blackberries are harvested, crushed and fermented, and the resulting must distilled twice. Most eaux-de-vie are bottled without ageing to preserve the integrity of the fruit character. These spirits are an important part of cultures in areas of Europe where production is most common and traditional.



Bartlett Pear Martini

Bartlett Pear Martini

Stir with ice:

1.5 oz Purkhart Pear Williams
Eau-de-Vie
1.5 oz Dolin Blanc Vermouth
de Chambéry or Dolin Dry
Vermouth de Chambéry
2 dash orange bitters

Strain into a coupe.
Garnish with lemon peel.

Austrian 75

Shake with ice:

1 oz Purkhart Pear Williams
Eau-de-Vie
0.5 oz lemon juice
0.5 oz simple syrup

Strain into a flute or goblet.
Top with 3 oz sparkling wine.
Garnish with lemon peel.

Jazz Flute

Shake with ice:

1.25 oz Scotch whiskey
0.75 oz Purkhart Pear
Williams Eau-de-Vie
0.75 oz ruby red
grapefruit juice
0.5 oz Cardamaro VINO Amaro
0.25 oz simple syrup

1 dash grapefruit bitters
Double-strain into a coupe.
Garnish with lemon peel.

Pear Rickey

Build in a collins glass filled
with ice:

3 oz Purkhart Pear Williams
Eau-de-Vie
1 oz lime juice
1 oz simple syrup
6 oz club soda

Stir gently.
Garnish with lime wheel.