



Among the native wildflowers found in the Alps are the Queen Charlotte and March Violets. Rothman & Winter Crème de Violette captures their fragrance and taste on a robust brandy base. This is a true expression, without any added vanilla or fruit, working as the magical bridging ingredient in so many classic cocktails. Enjoy this liqueur in classics such as the Aviation or Blue Moon, or with dry or sweet sparkling wines.



HERBAL

LIQUEUR

Austria

20% Alc/Vol

750 ml | 9024153040875 12 x 750 | 9024153040806

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.

The Rothman & Winter collection reflects three generations of producing liqueurs of exceptional character and authenticity. The Creme de Violette is a pure Violette, without any added vanilla or fruit, working as the magical bridging ingredient in so many classic

cocktails. Drink any of the Rothman & Winter 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 today.



Aviation

Aviation

Shake with ice:

2 oz Hayman's London Dry Gin
0.5 oz lemon juice
0.5 oz maraschino liqueur
0.25 oz Rothman & Winter Crème de Violette

Double-strain into a coupe.

Adelita

Stir with ice:

1 oz reposado tequila
1 oz Dolin Blanc Vermouth de Chambéry
1 oz Cocchi Americano Bianco
1 bar spoon Rothman & Winter Crème de Violette

Strain into a coupe.
Garnish with lemon wheel.

Violette Royale

Shake with ice:

2 oz Hayman's London Dry Gin
0.5 oz lemon juice
0.5 oz maraschino liqueur
0.25 oz Rothman & Winter Crème de Violette

Double-strain into a coupe.

Water Lily Cocktail

Shake with ice:

2 oz Hayman's London Dry Gin
0.5 oz Rothman & Winter Crème de Violette
0.5 oz curaçao
0.5 oz lemon juice

Strain into a coupe.