

Zirbenz Stone Pine Liqueur of the Alps

AUSTRIA



Zirbenz draws all of its high alpine flavors and natural earthy red colors from the freshly picked fruit of the Arolla Stone Pine grown in the Austrian Alps. The young full cones are still fresh and sweet, giving a smooth layer of berry fruit over an intricate, pine-floral backbone, with a slight minty freshness. Enjoy on its own as digestive or après-ski, with tonic or soda, or in cocktails incorporating gin or hoppy beer. Handcrafted and bottled in Austria by Josef Hofer, a family distillery since 1797.



PINE
LIQUEUR
Austria
49% Alc/Vol

375 ml | 9006794120000
750 ml | 9006794140008

12 x 375 | 9006794120017
12 x 750 | 9006794140015

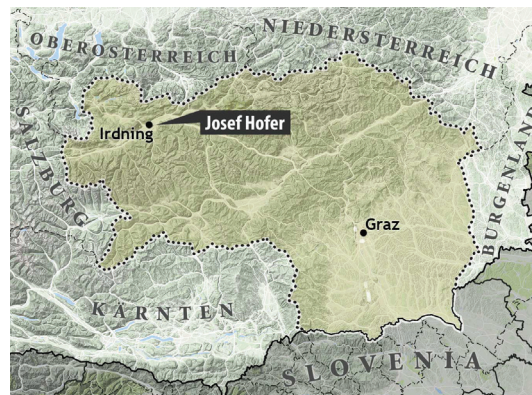
Highlights:

- ✦ Made from freshly picked fruit of the Arolla Stone Pine
- ✦ A limited production with seasonal variation
- ✦ Handcrafted in Austria by Josef Hofer, a family distillery since 1797
- ✦ Traditionally enjoyed in an eau-de-vie glass or snifter
- ✦ Adds aromatic richness to cocktails; stir a bit into a Martini
- ✦ Combine with Scotch or aged rum for robust, complex toddies



Zirbenz is born from an alpine journey of mountaineers and farmers that must ascend to high elevations then climb the trees to pick this wild pine fruit fresh. The fruitiness of Zirbenz makes it useful for adding aromatic richness to drinks that still need a dry sensation. Stir a little bit into a Martini for a brilliant light pink hue and a round finish. Combine with Scotch or aged rum for robust, complex toddies. Zirbenz also works as the base for a long drink, particularly with ginger ale or tonic water.

Inhabitants of Europe's mountainous regions have made liqueurs with local flowers and plants for centuries. These include the fragrant, floral crème de violette as well as herbaceous and bitter liqueurs that started out as elixirs to aid indigestion and other ailments. The latter category includes amaro, meaning "bitter," in Italian. While they began as wine-based digestive aids, most modern amari are composed of spirits (usually neutral spirits), a proprietary mix of herbs and botanicals, and sugar or other natural sweetener. Always appropriate neat or with coffee after a meal, floral, herbal and amaro liqueurs also enliven many contemporary and classic cocktails.



Jungle Boogie

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Blend with crushed ice:

2 oz Zirbenz Stone Pine Liqueur of the Alps
0.75 oz lime juice
0.75 oz grapefruit juice
0.75 oz cinnamon syrup

Pour into a double rocks glass.
Top with crushed ice.
Garnish with mint sprig.

Hop To It Collins

Shake with ice:

0.75 oz Hayman's London Dry Gin
0.75 oz Zirbenz Stone Pine Liqueur of the Alps
0.5 oz lemon juice

Strain into a collins glass filled with ice.
Top with 3 oz IPA.

Sierra Madre Occidental

Build in a warm mug:

2 oz añejo tequila
1 oz Zirbenz Stone Pine Liqueur of the Alps
0.5 oz honey syrup (2:1)
0.25 oz lemon juice
6 oz hot water

Garnish with lemon wheel.

Stone Pine Sazerac

Prepare a chilled double rocks glass rinsed in Zirbenz Stone Pine Liqueur.
Combine in a mixing glass:

2 oz rye whiskey
0.25 oz Zirbenz Stone Pine Liqueur
0.25 oz rich simple syrup

Stir with ice. Strain into the prepared glass.
Garnish with lemon peel.