

Zirbenz Stone Pine Liqueur

A traditional liqueur of the Austrian Alps made with the Arolla Stone Pine, which exhibits a brilliant reddish hue, a layer of berry fruit, a sweet pine floral essence and a hint of minty freshness.

- ❖ Handcrafted and bottled in limited production by Josef Hofer, a family distillery since 1797
- ❖ Traditionally enjoyed in an eau-de-vie glass or snifter as a digestif
- ❖ Mixes well with tonic or ginger ale, or in cocktails incorporating gin or hoppy beer



Stone Pine Sazerac

Rinse a chilled double rocks glass with **Zirbenz**, then stir with ice in a mixing glass:
2 oz rye whiskey
0.25 oz **Zirbenz**
0.25 oz rich simple syrup
Strain into prepared glass,
garnish with lemon peel

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