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

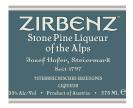
Rinse a chilled double rocks glass with Zirbenz, then stir with ice in a mixing glass: 2 oz rye whiskey 0.25 oz Zirbenz 0.25 oz rich simple syrup Strain into prepared glass, garnish with lemon peel

More at alpenz.com

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