



Blume Marillen Apricot Eau-de-Vie

Apricot Brandy (Marillenbrand)

40% alc./vol. (80 proof)

375ml

Product of Austria

Blume Marillen –“blossom of the apricot”- captures the lovely bouquet and taste of the Klosterneuburger apricot found in the Wachau region of the Danube Valley. For over 40 years the Purkhart family has produced this delicate and beautifully balanced eau-de-vie to an exacting standard. 100% reines Destillat aus Marillen.

Blossom of the Apricot –The Destillerie Purkhart “Blume Marillen” is famed for its delicate floral bouquet and a long, elegant finish. Made from only the Klosterneuburger apricot, famous in the Wachau region in the Danube Valley, with over 4½ lbs of apricots distilled for each bottle. Double distilled in traditional pot-stills, this eau-de-vie is drawn from only a small portion, the heart of the “mittellauf,” in the second distillation.

Destillerie Purkhart, Steyr-Stein, Oberösterreich. 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. Capturing elegance of ripe fruit and authentic regional tastes is a family passion.



Traditional Service & Presentation



The right glass and drinking temperature can enhance both the presentation and enjoyment of true fruit eaux-de-vie.

Quality eaux-de-vie shows best at a temperature between 59°F and 72°F (15°C - 22°C) at which they give off their full range of aromas.

Classic eau-de-vie and distillate stemware is designed to accentuate the softer notes of fruit while limiting the alcohol impression. Haus Alpenz offers trade customers special pricing on select items of professional grade crystal stemware from Stoelzle-Oberglas. Contact your local distributor or Haus Alpenz for more information.

Classic Cocktails



Aviation

1 1/2 oz gin
1/4 oz apricot brandy
1/4 oz maraschino liqueur
1/2 oz fresh lemon juice
Stir with ice & strain

Boston Cocktail

3/4 oz fresh lemon juice
3/4 oz gin
3/4 oz apricot brandy
1/4 oz grenadine
Shake & strain, 4.5 oz glass

Garden of Eden

1/2 oz creme de violette
1/2 oz apricot brandy
Serve in a pousse café glass

Havana

1 1/2 oz apricot brandy
3/4 oz Batavia arrack (rum)
3/4 oz dry gin
1/2 oz simple syrup
1 dash lemon juice
Shake & strain, 4.5 oz glass

Nacional Cocktail

1 oz light rum
3/4 oz apricot brandy
3/4 oz fresh lime juice
Shake & strain

The Stanhope

1 1/2 oz dry gin
3/4 oz apricot liqueur
1/2 oz passion fruit juice
1/2 oz orange juice
1 dash peach bitters
1 dash grenadine
Shake w/ice and strain

Peck Cocktail

1 1/2 oz gin
1/2 oz apricot brandy
1/2 oz dry vermouth
Stir with ice & strain

Vermont Cocktail

1/2 oz applejack
1/2 oz apricot brandy
1/2 oz gin
1/2 oz Benedictine
1/2 oz maple syrup
Shake & strain