



Nux Alpina Walnut Liqueur

(Nüsse / Noix / Nocino)

32% alc./vol. (64 proof)

375ml

Product of Austria

A longstanding tradition throughout the Alps is the annual production of a rich and aromatic walnut liqueur. The liqueur is known in Austria and Germany as Nüsse or Nüssenschnaps, in France as Noix, and Italy as Nocino. Each producer has its own signature blend of herbs and spices. Purkhart's Nux Alpina Walnut Liqueur is unique for its use of alpine botanicals and renowned for its balance and exceptionally smooth finish.

Traditional Walnut Liqueur – Each summer family and friends pick fresh green walnuts from wild stands of the delicate “Weinsberg” variety on farmland located near the village of Sankt Peter in der Au. These walnuts steep for months in Weinbrand (a double distilled grape brandy) and for the last month with a variety of spices and alpine botanicals. For three generations the Purkhart family has produced this all-natural walnut liqueur from the same family recipe, renowned for its balance and exceptionally smooth finish.

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 in 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 aromatic liqueurs and true fruit distillates.

Nux Alpina is best at a temperature between 59°F and 72°F (15°C - 22°C) at which it reveals the full range of aromas from its spices and alpine botanicals.

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

Cocktails



“Brenner Pass”

¾ oz Walnut Liqueur
¾ oz espresso
(traditional)

Emeril's Chocolate Cocktail

1 oz vodka
½ oz coffee liqueur
½ oz Walnut Liqueur
½ oz chocolate liqueur
½ tbsp bittersweet chocolate
(Emeril Lagasse, 2001)

Drake Cocktail

½ oz Walnut Liqueur
½ oz vodka
½ oz amaretto
½ oz espresso or coffee liqueur

Raincoat

Walnut Liqueur
Bourbon
Almond syrup
Stir on ice w/ cinnamon
(Absinthe, SF)

Cocktail “Modena 71”

¾ oz Walnut Liqueur
¾ oz peppermint liqueur
¾ oz apricot brandy

Bella Noce

1 ½ oz Walnut Liqueur
1 ½ oz kumquat & blood orange
infused vodka
½ tsp blood orange syrup
½ slice blood orange, for garnish
(Hawthorne Lane, SF)

HAUS ALPENZ USA

+1-612-414-0022, info@alpenz.com

For a current list of distributors
please visit: www.alpenz.com