

Blume Marillen Apricot Eau-de-Vie

HAUS ALPENZ
alpenz.com

- Embodies the apricot orchard in full bloom
- Delicate floral bouquet; long elegant finish; no added sugar
- Enjoy neat or in simple stirred drinks
- Lends spice, earth and licorice notes to sours and slings
- Purkhart has captured authentic regional tastes since 1932



keeps indefinitely
(50-65°F)



keeps indefinitely
(room temp)



pour varies
(59-64°F)

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. The Destillerie Purkhart “Blume Marillen” is famed for its delicate floral bouquet and a long, elegant finish. More than 9 pounds of apricots are distilled for each 750ml bottle. For over 40 years the Purkhart family has produced this lovely eau-de-vie that embodies the apricot orchard in full bloom. Enjoy on its own, with sparkling wine, or use in place of unaged whiskey in aromatic cocktails. 100% reines Destillat aus Marillen.



ABOUT PURKHART

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.



Base map data ©2017 GeoBasis-DE/BKG (©2009), Google



Quality eaux-de-vie such as Blume Marillen show best at a temperature between 59°F and 72°F (15°C - 22°C) at which they give off their full range of aromas. The intense perfume and combination of fruit and spice lend Blume Marillen well to simple stirred drinks, often incorporating Cocchi Americano Bianco. In sours or slings, the spice, earth and licorice notes of Blume Marillen allow for the incorporation of sweeter and fruitier flavors without producing too soft a finished cocktail.

ABOUT FRUIT BRANDY

Fruit brandy, or eau-de-vie (eaux-de-vie in the plural; “water of life” in translation), is brandy made with any fruit apart from grapes. Most commonly, orchard fruits such as apples, pears, plums, cherries and blackberries are harvested, crushed and fermented, and the resulting must distilled twice. Most eaux-de-vie are bottled without ageing to preserve the integrity of the fruit character. These spirits are an important part of cultures in areas of Europe where production is most common and traditional.

RECIPES

Alpen Rose Cocktail

Stir with ice:
2 oz Dolin Dry Vermouth de Chambéry
1 oz Blume Marillen Apricot Eau-de-Vie
0.25 oz Cocchi Americano Rosa
0.25 oz simple syrup.
Strain into a coupe.
Garnish with a grapefruit peel.

Charlie Chaplin

Shake with ice:
1.5 oz Blume Marillen Apricot Eau-de-Vie
1.5 oz Hayman’s Sloe Gin
0.75 oz lime juice
Double-strain into a coupe.

Fairbanks Cocktail No. 1

Shake with ice:
0.75 oz Blume Marillen Apricot Eau-de-Vie
0.75 oz Hayman’s Old Tom Gin
0.75 oz Cocchi Americano Bianco
¼ tsp lemon juice
¼ tsp grenadine
¼ tsp simple syrup (1:1)
Double-strain into a coupe.
Garnish with a lemon peel.

Haus Cosmopolitan

Shake with ice:
1.5 oz Blume Marillen Apricot Eau-de-Vie
1.5 oz Dolin Dry Vermouth de Chambéry
0.5 oz lemon juice
0.5 oz Cocchi Americano Rosa
0.25 oz simple syrup
4 dashes Peychaud’s Bitters
Double-strain into a coupe.

Imperial Plaza Cocktail

Shake with ice:
1 oz Blume Marillen Apricot Eau-de-Vie
0.5 oz honey syrup (2:1)
0.5 oz lemon juice
Double-strain into a coupe.
Top with 3 oz sparkling wine.
Garnish with dried apricot or lemon peel.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 4050	NV	Austria	AT	Brandy; Unaged		40.0%	750/12	screwcap	9024153030364	9024153030371	16.30 kg
HZ 4000	NV	Austria	AT	Brandy; Unaged		40.0%	375/12	T Cap	9024153030333	9024153030302	11.40 kg