

Purkhart Pear Williams Eau-de-Vie

- Lively eau-de-vie distilled from Williams pears
- Williams pears have an opulent and creamy ripe fruit fragrance
- Floral, fruity complexity; swap for pisco in classic cocktails
- Mix with dry vermouth and orange bitters for a Martini variation
- Purkhart has captured authentic regional tastes since 1932

The Purkhart Pear Williams Brandy uses only “Williams” pears from South Tirol (also known as Alto Adige or Südtirol), whose pears are prized for their opulent and creamy ripe fruit fragrance. Lively and stimulating on the palate, this eau-de-vie reveals a depth of pear flavor that carries well into the finish. Made only from distilled pears and water. Enjoy on its own or substitute for Pisco in a variety of cocktails. 100% Reines Destillat Williamsbrand.



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.

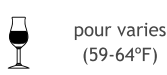
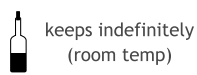


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ABOUT FRUIT BRANDY

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

Austrian 75 Cocktail

Shake with ice:
1 oz Purkhart Pear Williams Eau-de-Vie
0.5 oz lemon juice
0.5 oz simple syrup
Strain into a flute or goblet.
Top with 3 oz sparkling wine.
Garnish with a lemon peel.

Bartlett Pear Martini

Stir with ice:
1.5 oz Purkhart Pear Williams Eau-de-Vie
1.5 oz Dolin Blanc Vermouth de Chambéry or Dolin Dry Vermouth de Chambéry
2 dash orange bitters
Strain into a coupe.
Garnish with a lemon peel.

Good Christian Pear

Shake with ice:
1.5 oz Purkhart Pear Williams Eau-de-Vie
1 oz honey syrup (2:1)
0.5 oz lemon juice
3 dash pastis
Double-strain into a coupe.
Garnish with a pear slice or lemon wheel.

Jazz Flute

Shake with ice:
1.25 oz Scotch whiskey
0.75 oz Purkhart Pear Williams Eau-de-Vie
0.75 oz ruby red grapefruit juice
0.5 oz Cardamaro VINO Amaro
0.25 oz simple syrup
1 dash grapefruit bitters
Double-strain into a coupe.
Garnish with lemon peel.

Pear Rickey

Build in a collins glass filled with ice:
3 oz Purkhart Pear Williams Eau-de-Vie
1 oz lime juice
1 oz simple syrup
6 oz club soda
Stir gently.
Garnish with lime wheel.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 5050	NV	Austria	AT	Brandy; Unaged		40.0%	750/12	screwcap	9024153031675	9024153031682	16.30 kg
HZ 5000	NV	Austria	AT	Brandy; Unaged		40.0%	375/12	T Cap	9024153031637	9024153031602	11.40 kg