

# Rothman & Winter Orchard Apricot Liqueur

**HAUS ALPENZ**  
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- Distilled from Austria's famed Klosterneuberger apricots
- Use wherever "apricot brandy" appears in a recipe
- Drink with sparkling wine or wheat beer
- Purkhart has made eaux-de-vie and liqueurs since 1932
- Higher proof and less sugar reinforce fruit intensity

Rothman & Winter Orchard Apricot Liqueur combines juice from the seasonal harvest of Austria's famed Klosterneuberger apricots with an eau-de-vie produced from this same fruit. Destillerie Purkhart selects its apricots each season from family orchards in the Danube Valley and surrounding regions. Use wherever "apricot brandy" or "apricot-flavored brandy" appears in a recipe, drink with **sparkling wine** or wheat beer, or substitute for triple sec for a Margarita variation.



The Rothman & Winter collection reflects three generations of producing liqueurs of exceptional character and authenticity. Each fruit liqueur starts with the fruit's own eau-de-vie and juice, for intensity of fruit flavor. We bottle at higher proof and with less sugar to reinforce that intensity and maximize the number of uses for each fruit liqueur. Drink any of the Rothman & Winter liqueurs with **sparkling wine** or soda, or use them in simple cocktails; the lightweight, slimline bottle takes up less space on the bar, and may have the lowest carbon footprint of liqueurs today.



keeps 0-2 years  
(50-65°F)



keeps 1-2 years  
(room temp)



pour varies  
(55-59°F)

## 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 LIQUEURS

Key to many classic cocktails, **fruit liqueurs** date back centuries as a way to preserve and concentrate the flavors of the annual harvest of tree fruits, stone fruits, berries and other varieties. The Rothman & Winter collection reflects three generations of producing liqueurs of exceptional character and authenticity. Each fruit liqueur starts with the fruit's own eau-de-vie and juice, for intensity of fruit flavor. We bottle at higher proof and with less sugar to reinforce that intensity and maximize the number of uses for each fruit liqueur. Drink any of these liqueurs with **sparkling wine** or soda, or use them in simple cocktails. The lightweight, slimline bottle takes up less space on the bar, and may have the lowest carbon footprint of liqueurs in the market today.

## RECIPES

### Apricot Beer Collins

Shake with ice:  
0.5 oz Hayman's Old Tom Gin  
0.5 oz Rothman & Winter Orchard Apricot Liqueur  
0.5 oz lemon juice  
Strain into a collins glass.  
Top with 6 oz wheat beer.  
Garnish with a lemon peel or dried apricot.

### Apricot Flip

Dry shake:  
2 oz cognac  
0.75 oz Rothman & Winter Orchard Apricot Liqueur  
0.5 oz simple syrup  
1 egg  
Shake again with ice:  
Strain into a coupe.  
Garnish with grated nutmeg.

### Katinka

Shake with ice:  
2 oz vodka  
0.5 oz Rothman & Winter Orchard Apricot Liqueur  
0.5 oz lime juice  
Strain into a coupe.

### Resolute Cocktail

Shake with ice:  
1.5 oz Hayman's Old Tom Gin  
0.5 oz Rothman & Winter Orchard Apricot Liqueur  
0.5 oz lemon juice  
0.5 oz simple syrup (1:1)  
Double-strain into a coupe.  
Garnish with a lemon peel.

### Toro Blanco

Shake with ice:  
1 oz reposado tequila  
0.75 oz Dolin Blanc Vermouth de Chambéry  
0.33 oz Rothman & Winter Orchard Apricot Liqueur  
0.75 oz lemon juice  
¼ tsp simple syrup (1:1)  
Double-strain into a coupe.  
Garnish with grapefruit peel.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 7000	NV	Oberösterreich	AT	Liqueur; Fruit		24.0%	750/12	screwcap	9024153040479	9024153040402	16.30 kg