

Rothman & Winter Orchard Peach Liqueur

- Distilled from peach varieties of the Oststeiermark region
- Fragrant aromas of fresh peaches; natural acidity
- Delicious with soda water, wheat beer, or sparkling wine
- Stunning in mixed drinks with bourbon, rye or rum
- Purkhart has made eaux-de-vie and liqueurs since 1932

The Oststeiermark region boasts a variety of peaches, including the Roter Ellerstadter, Weinberg and Haven. The liqueur combines juices from the seasonal harvest of these peaches with an eau-de-vie produced from the same fruit. The result captures not just the fragrant aromas of fresh peaches but also the natural acidity and a touch of the peach bitter. Delicious with soda water, wheat beer, or **sparkling wine**; stunning in mixed drinks with bourbon, rye or rum.



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.



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



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

Auvergne Summer

Build in a collins glass:
1.5 oz Rothman & Winter Orchard Peach Liqueur
1.5 oz Salers Gentian Apéritif
1.5 oz club soda
Stir.
Add ice.
Garnish with a lemon wedge.
Garnish with a grapefruit twist (discard the peel).

Buckhead

Build in a collins glass:
1 oz Rothman & Winter Orchard Peach Liqueur
8 oz wheat beer
Garnish with a lemon peel.

Her Word Cocktail

Shake with ice:
0.75 oz blanco tequila
0.75 oz Rothman & Winter Orchard Peach Liqueur
0.75 oz Cocchi Americano Bianco
0.75 oz lemon juice
Double-strain into a coupe.
Garnish with lemon peel.

Inca Dinka Doo

Prepare a double rocks glass rinsed with Pernod.
Shake with ice:
1.5 oz pisco
0.75 oz Rothman & Winter Orchard Peach Liqueur
0.5 oz lemon juice
0.5 oz honey syrup
2 dashes orange bitters
Strain into the prepared glass.
Garnish with lemon peel.

Peach Whiskey Sour

Dry shake:
1.5 oz bourbon
1 oz Rothman & Winter Orchard Peach Liqueur
0.75 oz lemon juice
0.5 oz simple syrup
1 egg white
Shake again with ice.
Strain into a double rocks glass filled with ice.
Garnish with an orange peel.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 7015	NV	Oberösterreich	AT	Liqueur; Fruit		24.0%	750/12	screwcap	9024153040523	9024153045528	16.30 kg