

# Rothman & Winter Orchard Pear Liqueur

- Distilled from the seasonal harvest of Williams Pears
- Mix with flavorful white spirits
- Drizzle into soda water, wheat beer or sparkling wine
- Purkhart has made eaux-de-vie and liqueurs since 1932
- Higher proof and less sugar reinforce fruit intensity

Rothman & Winter Orchard Pear Liqueur combines juice from the seasonal harvest of Williams Pears with an eau-de-vie produced from the same fruit. The resulting liqueur captures the great aromatic of fresh pears, yet without the excessive sweetness of other producers. Distillerie **Purkhart** selects its pears each season from orchards in both South Tirol (Alto Adige) and the Danube Valley. Mix with flavorful white spirits, or drizzle into sparkling wine, wheat beer or soda.



## 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.



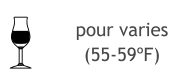
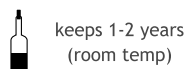
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The Rothman & Winter collection reflects three generations of producing liqueurs of exceptional character and authenticity. Each fruit liqueur starts with the fruit’s own eau-de-vie and juice, for intensity of fruit flavor. We bottle at higher proof 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.

## 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

### Bartlett Pear Collins

Shake with ice:  
1.5 oz Hayman’s Old Tom Gin  
0.75 oz Rothman & Winter Orchard Pear Liqueur  
0.5 oz Purkhart Pear Williams Eau-de-Vie  
0.75 oz lemon juice  
Strain into a collins glass filled with ice.  
Top with 3 oz club soda.

### Daisy Buchanan

Build in a flute:  
1 oz calvados  
0.5 oz Rothman & Winter Orchard Pear Liqueur  
4 oz sparkling wine  
Garnish with lemon peel.

### Pear Falls

Stir with ice:  
1.5 oz Rothman & Winter Orchard Pear Liqueur  
1.5 oz Dolin Dry Vermouth de Chambéry  
Strain into a coupe.  
Garnish with a lemon peel.

### Ultimate Pear Margarita

Prepare a double rocks glass half-rimmed with salt and filled with ice.  
Shake with ice:  
1.75 oz blanco tequila  
1.25 oz Rothman & Winter Orchard Pear Liqueur  
0.75 oz lime juice  
Double-strain into the prepared glass.  
Garnish with a pear slice, sprinkled with chili salt.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 7010	NV	Oberösterreich	AT	Liqueur; Fruit		24.0%	750/12	screwcap	9024153040172	9024153040102	16.30 kg