

Zirbenz Stone Pine Liqueur of the Alps

HAUS ALPENZ
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- Made from freshly picked fruit of the Arolla Stone Pine
- A limited production with seasonal variation
- Handcrafted in Austria by Josef Hofer, a family distillery since 1797
- Traditionally enjoyed in an eau-de-vie glass or snifter
- Adds aromatic richness to cocktails; stir a bit into a Martini
- Combine with Scotch or aged rum for robust, complex toddies



keeps indefinitely (50-65°F)



keeps 2-3 years (room temp)



pour varies (59-64°F)

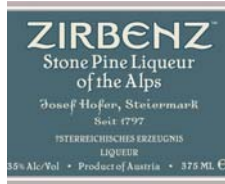
ABOUT JOSEF HOFER

The family-owned and operated distillery of **Josef Hofer** in **Steiermark, Austria**, has been in operation since 1797.



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Zirbenz draws all of its high alpine flavors and natural earthy red colors from the freshly picked fruit of the Arolla Stone Pine grown in the Austrian Alps. The young full cones are still fresh and sweet, giving a smooth layer of berry fruit over an intricate, pine-floral backbone, with a slight minty freshness. Enjoy on its own as digestive or après-ski, with tonic or soda, or in cocktails incorporating gin or hoppy beer. Handcrafted and bottled in Austria by **Josef Hofer**, a family distillery since 1797.



Zirbenz is born from an alpine journey of mountaineers and farmers that must ascend to high elevations then climb the trees to pick this wild pine fruit fresh. The fruitiness of Zirbenz makes it useful for adding aromatic richness to drinks that still need a dry sensation. Stir a little bit into a Martini for a brilliant light pink hue and a round finish. Combine with Scotch or aged rum for robust, complex toddies. Zirbenz also works as the base for a long drink, particularly with ginger ale or tonic water.

ABOUT FLORAL/HERBAL/AMARO LIQUEURS

Inhabitants of Europe's mountainous regions have made liqueurs with local flowers and plants for centuries. These include the fragrant, floral crème de violette as well as herbaceous and bitter liqueurs that started out as elixirs to aid indigestion and other ailments. The latter category includes amaro, meaning "bitter," in Italian. While they began as wine-based digestive aids, most modern amari are composed of spirits (usually neutral spirits), a proprietary mix of herbs and botanicals, and sugar or other natural sweetener. Always appropriate neat or with coffee after a meal, floral, herbal and amaro liqueurs also enliven many contemporary and classic cocktails.

RECIPES

Altstadt Collins

Build in a collins glass filled with ice:
1 oz Zirbenz Stone Pine Liqueur of the Alps
0.5 oz John D. Taylor's Velvet Falernum
0.5 oz lime juice
Stir.
Top with 3 oz lager, Vienna-style.
Garnish with a rosemary sprig stuck in a lime wheel.

Hop To It Collins

Shake with ice:
0.75 oz Hayman's London Dry Gin
0.75 oz Zirbenz Stone Pine Liqueur of the Alps
0.5 oz lemon juice
Strain into a collins glass filled with ice.
Top with 3 oz IPA.

Jungle Boogie

Blend with crushed ice:
2 oz Zirbenz Stone Pine Liqueur of the Alps
0.75 oz lime juice
0.75 oz grapefruit juice
0.75 oz cinnamon syrup
Pour into a double rocks glass.
Top with crushed ice.
Garnish with a mint sprig.

Sierra Madre Occidental

Build in a warm mug:
2 oz añejo tequila
1 oz Zirbenz Stone Pine Liqueur of the Alps
0.5 oz honey syrup (2:1)
0.25 oz lemon juice
6 oz hot water
Garnish with a lemon wheel.

Stone Pine Sazerac

Prepare a chilled double rocks glass rinsed in Zirbenz Stone Pine Liqueur.
Combine in a mixing glass:
2 oz rye whiskey
0.25 oz Zirbenz Stone Pine Liqueur
0.25 oz rich simple syrup
Stir with ice.
Strain into the prepared glass.
Garnish with a lemon peel.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 2052	NV	Austria	AT	Liqueur; Herbal		35.0%	750/12	T Cap	9006794140008	9006794140015	17.24 kg
HZ 2001	NV	Austria	AT	Liqueur; Herbal		35.0%	375/12	T Cap	9006794120000	9006794120017	11.40 kg