

LEOPOLD
ESTD BROS 1999

THREE CHAMBER PEACH LIQUEUR

It's been over 200 years since fruit brandy was distilled on a Three Chamber still and we can promise you our new peach brandy liqueur was definitely worth the wait. Using Talbott farm peaches from Colorado's Rocky Mountain western slope, we believe the intensity of flavor achieved in this distillate is beyond anything we've experienced thus far.

We start by pitting or destoning the peaches (the pits are collected for amaretto production), then mashing them in a centrifugal mill before fermenting that mash for 12 days in our custom-designed, German-engineered stainless steel eau-de-vie fermenters.

From there, we run the peaches through the Three Chamber still to an ABV of 64%. Over the course of two months, we slowly dilute the peach eau de vie down to bottle strength, so as not to separate any of the spirit's essential oils. Before bottling, we add just a bit Belgian candi sugar for just a touch of sweetness and color.

Unlike other cordials, our peach brandy liqueur comes in at a robust 40% ABV, making it the same proof as most gins or vodkas. As a result, we recommend utilizing it as both the base and modifier of any classic cocktail, in addition to sipping it neat. No matter how you end up drinking it, we're pretty confident you're going to love it.

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Ingredients: Talbott Farms Palisade Peaches, Belgian Candi Sugar
Production: Peaches are mashed, destoned, and fermented before distillation. Resulting spirit is reduced slowly with water and sweetened.

40% ABV 80 PROOF
LIMITED RELEASE SIZE 700ML