

Etter Raspberry 41% vol.

Origin of fruit: Wild raspberries / Switzerland

Storage/maturing: matured in stainless steel tanks

Colour: clear, crystal

Bouquet: seductive, fragrance of ripe raspberries, refreshing Taste: full bodied and fruity with warming aftertaste

Tip for drinking: The ideal digestif to round off a good meal perfectly, thanks

to its elegance and exquisite harmony of flavours. Why not

give it a try as an aperitif as well?

Savour this full-bodied raspberry spirit from a tulip-shaped glass at 15-20 degrees to allow the exquisite bouquet to unfold and the concentration of aromas to emerge.

Sprinkle a little raspberry spirit over your dessert or add a

little to raspberry syrup with water.

A very special treat is to add a shot of raspberry spirit to a

glass of champagne.

Raspberries – and childhood memories

As children, we've all picked scrumptious raspberries from a bush and enjoyed their juicy taste, haven't we? We couldn't get enough of them then — and it's the same today. Raspberries are just wonderful — once used to make syrup and today an exquisite fruit spirit.

Intensively fragrant wild raspberries release the full power of the sun and their full, fruity flavour, into the pure, high percentage distillate. A maceration process combines the pure fruit with alcohol, in accordance with Etter's own recipe. Distilled carefully and slowly, drop by drop, this speciality berry spirit is the result. Stored in our cellar while the natural maturing process takes place, the spirit attains its harmonious, highly-aromatic fruity flavour.

