

## Etter Vieille Orange „Barrique“ 40% vol.

Origin of fruit:	Sicily, Italy Varieties: blood-orange „Sanguinello“ and „Moro“
Storage/maturing:	18 – 24 months in barrels and 50-Lt demi-johns
Colour:	golden brown
Bouquet:	fresh, rich, profuse orange aroma
Taste:	fruity and harmonious, intense, fresh citrus combined with delicate woody nuance.
Tip for drinking:	Its elegance and grandiose harmony of tastes offer an exquisite finale to a sophisticated meal, as a digestif or a drink.  Savour this soft, fruity Vieille Orange from a tulip-shaped glass at 15-20°C, and allow the aromatic bouquet to unfold.



### Vieille Orange – fresh citrus aroma from the South

Oranges can be bought everywhere nowadays – we enjoy them in the form of fruit juice, or together with other foods or simply as a seasonal fruit. Mostly we don't give a lot of thought to where the orange comes from. We know the trees only grow and bear fruit in tropical and subtropical climates, but perhaps not whether they were always native there. However, the original name of the orange in many European languages gives us the clue: it is «Chinese apple» - for example 'Apfelsine' in German (sina means China). In China the orange was well-known already in 2000 B.C. and only found its way to Europe much later. So, let's enjoy it now that it's here.....

We have chosen only the aromatic Sicilian blood-orange for our distillate. After peeling the fruit in an intricate and time-consuming process, the aromatic peel and part of the juicy pulp are put into stainless-steel tanks to ferment. Once distillation is completed, the core of the distillate is divided between 50-Lt demi-johns and 225-Lt oak barrels. After maturing for 18-24 months, the two distillates are brought together.

Enjoy an orange differently for a change – as a digestif or drink, aromatic, smooth and rotund.

"Eau-de-vie" – the „water of life“ - has been both profession and vocation to the Etter family for decades. The Eters consider themselves very fortunate to be able to carry on this tradition as a passionate, independent family enterprise now for the 4<sup>th</sup> generation.

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## Vieille Orange Winter Drinks

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### Swiss Toddy

**Ingredients:** 50ml Etter Vieille Orange, 100ml hot water, 1 dessertspoon honey, Zest of 1 lemon

**To decorate:** 1 orange segment, studded with 1-2 cloves

**Preparation:** Pour Etter Vieille Orange and honey into a tall glass and stir until honey has dissolved. Add the water and lemon zest and stir again briefly. Decorate with an orange segment.



### Orange Glow

**Ingredients:** 50ml Etter Vieille Orange, 25ml lemon juice, 15ml dissolved sugar, 1 egg white

**To decorate:** One orange segment, flambéed, 1 pinch of cinnamon

**Preparation:** Shake all ingredients together with ice cubes and strain into a coupe glass. Decorate with the orange segment and cinnamon.

## Vieille Orange Summer Drink

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### Etter O`Tonic

**Ingredients:** 20ml Etter Vieille Orange, Tonic Water

**To decorate:** 1 orange segment, mint leaves

**Preparation:** Fill a glass with Vieille Orange and tonic water over ice cubes. Decorate with an orange segment and a few mint leaves. Enjoy cold.

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