

## Etter Gravenstein Apple 41% vol.

Origin of fruit:	Lake Constance / Eastern Switzerland
Fresh fruit quantity:	7 kg of Gravenstein apples for one 70cl bottle
Storage/maturing:	18 to 24 months matured in stainless-steel tanks
Colour:	pure, crystal clear
Bouquet:	fruity, smooth and typical
Taste:	perfect harmony of typical fruit aromas, elegant, mild, delicately fruity

**Tip for drinking:** The ideal digestif to round off a good meal, thanks to its elegance and excellent harmony of flavours. Why not try it as an aperitif as well?

Savour this full-bodied apple spirit anytime the mood takes you. The bouquet, flavour and full aftertaste are the ultimate in taste experience. No-one knows this better than Eveline Galliker-Etter, who's very fond of this apple spirit.

Add a shot of Gravenstein Apple Spirit to a glass of apple juice. Blissfully natural!



### Gravenstein Apple - revel in a memory of enjoyment

A note from Eveline Galliker-Etter:

My favourite apple is the Gravenstein, because it offers perfect harmony between the sweet and sour taste of fruit. A small glass as an aperitif is not only a joy, it also whets the appetite. You'll find it delicious!

In Switzerland there are now very few farmers who supply us with organic Gravenstein apples. These apples don't look like table fruit - they're much smaller: but the smaller the apple, the greater the flavour. We mash the Gravenstein apples when they're in this optimum condition and leave them to ferment (a natural process of transformation of the fructose into alcohol).

Unsere Qualität ist unsere Zukunft