

Etter Vieille Quince „Barrique“ 40% vol.

Origin of fruit:	from private gardens in the Zug region
Fresh fruit quantity:	15 to 17 kg of the pear quince variety for one 70cl bottle
Storage/maturing:	3 to 5 years in oak barrels and 50 litre demijohns
Colour:	golden brown
Bouquet:	gentle, rich aroma, typically intensive fragrance of quince
Taste:	elegant, delicately fruity and harmonious, warming honey and delicate hints of wood
Tip for enjoyment:	The perfect digestif to round off a good meal, thanks to its elegance and wonderful harmony of taste. Savour this delicately fruity and mild quince spirit from a tulip-shaped glass at 15-20 degrees to allow the wondrous bouquet to unfold and the concentration of aromas to emerge.



Vieille Quince – just like in grandmother’s times ... only better

The quince is an extremely unusual speciality - in terms of both taste and history. It was first cultivated in 4000 BC, making it one of the oldest fruits of all fruits. It is increasingly becoming a secret exotic fruit here in Switzerland. Nowadays, one repeatedly hears connoisseurs enthusiastically reminiscing about their grandmothers’ exquisite quince jelly.

The quince experienced its renaissance here at Etter rather by accident. When cycling one day in autumn through the Zug countryside, Christine Etter discovered some bright yellow pear quinces growing on gnarled old trees. Since quinces cannot be eaten raw and processing is complex, many gardeners wanted to do away with their quince trees. The Distillery Etter pre-empted them by distilling a wonderful, high-quality spirit for the very first time, using this fruit.

We have developed a special and lavish mashing distillation process for our noble quince spirit. This enables us to obtain an elegant, delicate fruity, fruit spirit from the beautifully golden yellow pear quinces. The heart or core of the distillate is stored partly in 50 litre demijohns and partly in 225 litre oak barrels. After maturing, the two parts are assembled into one blend. The total storage period is around 4 years before the Vieille Quince has achieved its perfect harmony and treats us to its full fruit-bodied, intensive aromas and warm hints of honey and wood.

Unsere Qualität ist unsere Zukunft