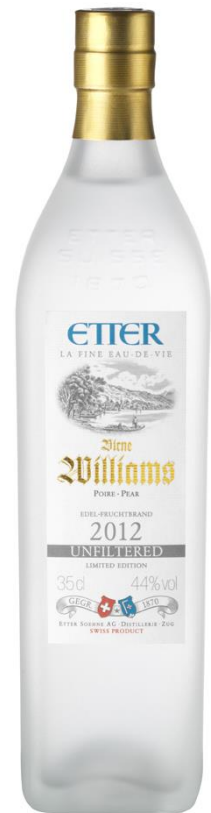


## Etter Vintage Premium Williams Pear 44% vol. unfiltered

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Origin of fruit:	The right bank, "rive droite", of the River Rhône in the Wallis region of Switzerland
Fresh fruit quantity:	9 kg of fully-ripened Williams pears for one 35cl bottle
Storage/maturing:	matured for 15 months in stainless-steel tanks
Colour:	pure, crystal clear
Bouquet:	expressive, rich aroma, refreshing and fruity
Taste:	fully aromatic, balanced, with long lasting, expressive and fruity aftertaste
Tip for drinking:	The ideal digestif to round off a good meal, thanks to its superb harmony of flavours. Why not try it as an aperitif too?  Savour this full-bodied pear from a tulip-shaped glass at 15-20°C to allow the exquisite bouquet to unfold and the concentration of flavours to emerge.



### Premium Williams – the aromatic pear bomb!

While visiting our Williams Pear producers in the summer of 2012, we discovered some incredibly lovely, sunny places where Williams pears grow on the right bank of the River Rhone in beautiful Wallis. After that discovery we decided to do something that we'd never done before: have the yellow pears picked fully-ripe in three phases and then process them.

The result is the new Williams speciality that we have created for you; produced by a special distillation method from 9 kg sweet, fully-aromatic William pears. After a 15-month seasoning period of the Williams distillate, the alcohol content was reduced to 44% vol. by adding Zugerberg spring water. This was done without filtering, so that the intense aroma of the natural fruit is retained to the full. Please note: Williams unfiltered can become slightly cloudy in cool temperatures. Ideal drinking temperature is 15-17°C.

We just have to admit that we at Etter are delighted with the elegance, the strength and the concentration of this Williams pear: a natural wealth of aromas! The luxuriously generous Williams pear taste is compelling and utterly relaxing. An incomparable, sensuous, overwhelming experience!

The number of bottles is limited

"Eau-de-vie" – the „water of life" - has been both profession and vocation to the Etter family for decades. The Ethers 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.

Unsere Qualität ist unsere Zukunft