

pür·spirits

imported by braverman llc, san francisco, ca • info@purspirits.com • 415-684-3944 • www.purspirits.com

Invite summer into your glass!

Experience the smoothness and nuanced earthiness of **pür·geist framboise**. A true German geist, it gets its flavor from macerating wild forest raspberries. Maceration is a time-intensive process that delicately draws out the vibrant flavors from the fresh berries, preserving the authentic natural raspberry aroma and resulting in a never-ending finish. **pür·geist framboise** is distilled without sugar or additives according to a time-honored recipe.

It is common in many parts of Germany to serve a good quality geist as an after dinner treat to round off an opulent meal. If served straight - as after dinner digestive - this pure, intensely flavored distillation is best enjoyed at room temperature. The lingering raspberry flavor pairs particularly well with white and dark chocolate.

Add a finishing touch to a variety of cocktails by topping them off with **pür·geist framboise**.

pür·geist framboise, flavored vodka

- distilled and bottled in Germany from a maceration of fresh forest raspberries
- small batch distillation in traditional copper pot stills
- 40% alc. /vol. (80 proof)
- no sugar content
- no artificial aromas, coloring, additives

bottles

- 375ml retail edition
- 750ml bar edition
- cases of 6
- slim bottle design for limited shelf space
- bottle is easy to handle during busy bar hours

- raspberry is one of the most popular flavors world wide •

framboise sour

pür·geist framboise whipped up into a sour with fresh squeezed lemon, simple syrup and the froth of an egg white, then spiked with a dash of absinthe and bitters. Like a raspberry lemon drop with a whisper of licorice.

Instructions: In a mixing glass combine 1oz **pür·geist framboise**, 1 oz simple syrup, .5 oz lemon, 1 egg white and 2 dashes of absinthe. Shake all ingredients vigorously without ice for a few seconds. Then open the cocktail shaker, add ice and shake vigorously again. Strain the ingredients into a cocktail glass and drop a dash of bitters on top.



pür·geist
framboise