

pür·geist sloe embodies the noble essence of a distinguished berry. Its tart and slightly bitter notes lend complexity and distinction to sophisticated cocktails. It is produced according to a time-honored recipe without sugar or additives of any kind. **pür·geist sloe** is the historical descendant of herbal medicines distilled by European monks many centuries ago. Fresh sloe berries are macerated in Vodka which is then filtered and redistilled capturing the essence of the sloe.

pür·geist sloe, flavored vodka

- distilled and bottled in Germany from a maceration of fresh sloe berries
- 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

- add depth and subtle complexity to your cocktails by using **pür·geist sloe** as a base spirit instead of plain vodka or gin • mix with many liqueurs such as cassis and elderflower • cocktail syrups such as rose, pineapple, raspberry • fragrant bitters such as orange, lavender • great in martinis •

sloe collins

A base of **pür·geist sloe** with a dash of lemon and cassis and topped with soda. The sloe collins is the deeper, richer and lightly herbal cousin of tom collins and john collins.

Build over ice in a highball glass, 1 ¼ oz **pür·geist sloe**, 1 oz cassis, ½ oz fresh squeezed lemon and top with soda. Garnish with a cherry and a lemon wedge or black currants when available.

