

# DISTILLERIE FREIHOF

## WILLIAMS BIRNE PEAR SCHNAPPS

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*Brilliant character, fresh, juicy, ripe, typical aromas of Williams pear, a bit of lime and delicate green spice. Nutty and smooth on the palate with touch of caramel and pleasant bitterness.*

**Category:** Flavored Fruit Brandy

**Area of Production:** Lustenau, Austria

**Ingredients:** Grain neutral spirit, Williams pear,  
Alpine water

**Alcohol Content:** 38%

*p.s. scroll for cocktail recipes...*

# COCKTAILS

## THE JUICY PEAR



### Ingredients:

- 1 oz Marolo Grappa Moscato
- 1/2 oz Freihof Williams Birne Schnapps
- 3/4 oz pineapple gum syrup
- 3/4 oz freshly squeezed lime juice

### Preparation:

Shake all ingredients over ice and strain into a coupe.  
Garnish with fresh cinnamon

## PEAR TREE

### Ingredients:

- 1/2 oz Freihof Williams Birne Schnapps
- 1/2 oz rosemary simple syrup
- 1/2 oz lemon juice
- 1 1/2 oz 28 Mile Distilling Gin

### Preparation:

Shake all ingredients over ice and strain into a chilled coupe glass. Garnish with a sugar & salt rim and rosemary



## PARTY OF SIX



### Ingredients:

- 1 oz Quinta do Tedo Tawny Port
- 1 oz 28 Mile Distilling Gin
- 1/2 oz Freihof Williams Birne Schnapps
- 1/2 oz Ulrich Aperitivo
- 1/4 oz Heimat elderflower liqueur
- 1/4 oz freshly squeezed lemon juice

### Preparation:

Shake all ingredients and strain into a coupe