

pür•spirits & pür•likör portfolio

pür•spirits *blackthorn*

You want something easy and classic, you want sloe gin
30% alc. /vol. (60 proof)

Sloe gin is a glorious liqueur made by steeping sloe berries in gin with just a touch of sweetness. Sloes are highly astringent but when macerated in gin, they lend warming bitter sweetness and fresh acidity to the resulting liqueur.

Delicious, dark and warming, sloe gin was traditionally enjoyed in the depths of winter, but its unique color and flavor also combine wonderfully with a wide variety of spirits to make spectacular cocktails. Try as a sloe gin and tonic!



Lazy River

- 1 part bourbon
- 1 part **pür•spirits blackthorn**, sloe gin
- 2 dashes orange bitters
- grapefruit peel, for garnish

In a mixing glass, stir bourbon, sloe gin, and bitters with ice. Strain into a coupe and garnish with grapefruit peel.

pür•likör *williams*

Pure finesse

25% alc. /vol. (50 proof)

pür•likör williams, pear liqueur is subtly fragrant and balanced. It captures the essence of the capricious Williams pear and at its heart is an exquisite 'eau-de-vie' crafted from the finest heirloom fruit. Balanced, refined, uncompromised — its subtle sweetness is light on the palate and emphasizes the genuine pear flavor. To experience the finesse of the williams pear, sip it neat or serve with ice for an effortlessly elegant aperitif. Cocktail lovers will discover its luxurious personality in classic and modern mixed drinks. Mix with complex & high end base spirits such as mezcal, scotch, bourbon, and rye whiskey.



Highland Beauty

- 1 part **pür•likör williams**, pear liqueur
- 1 part scotch
- 0.25 parts lemon
- 4 sprigs thyme

Shake all ingredients including thyme with ice. Double strain into a stemmed cocktail glass. Garnish with a pear slice and a sprig of thyme.

pür•likör *blossom*

Authentic elderflower flavor

22% alc. /vol. (44 proof)

The flavor of this classic Bavarian elderflower liqueur has evolved out of a refinement process that dates back centuries. True to its tradition as an herbal elixir, pür•likör

blossom is made exclusively from Sambucus Nigra elderflowers in accord with the seasons when the elderflowers are in bloom in spring. pür•likör blossom is a deep amber, herbaceous, dry style elderflower liqueur which is ideal for mixing as it complements other ingredients without dominating the cocktail. Let pür•likör blossom's versatility inspire you to create magic cocktails. A perfect companion for champagne & gin. Pairs well with grapefruit, cucumber and mint.



Elderflower Highball

- 1.5 parts **pür•likör blossom**, elderflower liqueur
- 1 part smoky scotch
- 0.75 parts fresh lemon juice
- soda water

Shake with ice and strain into a highball glass filled with fresh ice. Top with soda water and garnish with a lemon peel.

pür•likör *spice*

Layer upon layer of fascinating sweetness

25% alc. /vol. (50 proof)

Aromatic blood oranges, hints of apricots spiced with cinnamon and cloves – perfect for chasing away any winter chills.

Intensely flavorful, it balances the sweetness of the blood orange with the spice of cinnamon and cloves. It is a pleasure to sip and serves as a distinctive accent in brown spirits cocktails where its intensity stands up well to whiskeys, aged rums, reposado tequilas and other aged distillates.



Pür Redemption

- 1 part rye whiskey
- 0.75 parts **pür•likör spice**, blood orange liqueur
- 0.75 manzanilla sherry
- 0.5 lemon juice
- 0.33 gum syrup

Combine all ingredients in a cocktail shaker. Shake and double strain into a coupe. Garnish with a stripe of angostura bitters.