

# pür·spirits

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## pure pleasure: **pür·likör williams, pear liqueur**

This fragrant and richly fruited liqueur captures the essence of the capricious Williams pear. At its heart is an exquisite eau de vie distilled from the finest heirloom fruit found around Lake Constance in the foothills of the northern Alps, the birth place of fruit brandy distillation.

Balanced, refined, uncompromised – its subtle sweetness is light on the palate and emphasizes the genuine pear flavor.

- 25% alc. /vol. (50 proof)
- product of Germany
- low in sugar
- base: eau de vie of pear williams
- luminous golden color
- 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

- to experience the finesse of the Williams pear, sip it straight or pour over ice
- for an effortlessly elegant aperitif, top champagne generously with **pür·likör williams, pear liqueur**
- cocktail lovers will discover its playful personality in classic and modern mixed drinks
- mix with bourbon, gin, champagne, pisco, cachaca, tequila
- great in desserts

## pear caipirinha

**pür·spirits'** version of Brazil's national drink. **pür·likör williams, pear liqueur** muddled with half a lime and a splash of Cachaca, served over crushed ice. Perfect for summer sipping, and with the addition of a pinch of cinnamon, it tastes like autumn in a glass.

In a mixing glass, muddle half of a lime with .5 oz Cachaca then add 1oz **pür·likör williams, pear liqueur** and crushed ice. Shake and pour all contents into a rocks glass. Add a pinch of cinnamon for a slightly spicier note.



pür·likör  
*williams*