

Interesting information

Origin of the ingredients

We exclusively use Swiss fruit, demonstrating our expertise in the sourcing of ingredients.

Drinking temperatures

It is not true that fruit spirits must be drunk cold. This can be an advantage at best with a poor or non-pure spirit in which the mistakes can mercifully be covered up. A really good fruit spirit will taste the same whether it comes from the cellar or is served at room temperature. The Etter guideline: the ideal temperature to enjoy the drink is between 15 and 20 degrees.

Oxygen

It is not true that once a bottle has been opened the fruit spirit loses a significant amount of its bouquet. For spirits with an intensive flavour, just like an excellent wine, oxygen is needed for the taste to unfold. In other words there is absolutely no need for a high-quality fruit spirit to be consumed quickly. You can happily leave an opened bottle or glass carafe to stand for a while. The fruit spirit will breathe, mature and provide a smoother, softer, gentler and more elegant flavour.

Harmony of taste

A universally acknowledged harmony of flavours is what sets Etter fruit spirits apart from the rest: fruity - mature - elegant - harmonious.

This is how to experience guaranteed enjoyment Swiss style. Cheers!