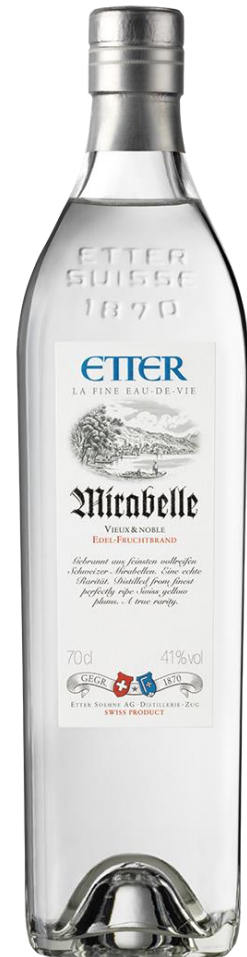


## Etter Mirabelle 41% vol.

Origin of fruit:	Canton Basel Land and Canton Zug regions / Switzerland
Fresh fruit quantity:	8 kg of Mirabelle plums for one 70cl bottle
Storage/maturing:	18 to 36 months matured in 50 litre demijohns
Colour:	pure, crystal clear
Bouquet:	gentle, fine aroma of almond
Taste:	perfect harmony of typical fruit aromas, with a hint of almond.
Tip for drinking:	The ideal digestif to round off a good meal, thanks to its elegance and superb harmony of flavours. Why not give it a try as an aperitif as well?  Savour this rich-tasting Mirabelle plum spirit from a tulip-shaped glass at 15-20°C to allow the exquisite bouquet to unfold and the concentration of flavours to emerge.



### Mirabelle - the marvel

The Mirabelle, from the plum family, is lovely: some even say 'marvellous' and that's underlined by its name. Small, ball-shaped, yellow with red cheeks – poetically called the "golden pearl" in France. However, we don't need this "golden pearl" just to be wonderful, but to be of exquisite taste too; to be fully ripe and carefully tended, so that a true, top-quality distillate à la Etter can be produced.

There are very few Mirabelle plum trees in Switzerland and unfortunately the trees that exist do not always bear the quantity of small, yellow Mirabelle plums that we would hope to get from our contract suppliers. So every now and again you might find that our Mirabelle spirit is sold out.

After being sorted by hand and tested for sugar content with the refractometer, the Mirabelle plums are mashed and then subjected to temperature-controlled fermentation – the natural transformation process when the fructose turns into alcohol. After the mash has been kept for a relatively short period, the core of the distillate is matured in 50 litre demijohns, which are stored under natural temperature fluctuations, slowly and carefully bringing the spirit to harmonious maturity.

Unsere Qualität ist unsere Zukunft