

SOUTH TYROLEAN RED SPRUCE

LIQUEUR, SPECIALTY OF SOUTH TYROL

773



The young sprouts of the red spruce or Norway Spruce are also known as "Maiwipfel" or "Spring tips" in South

Tyrol. Their scent of evergreen trees and fresh resin is reminiscer of long walks in the forests in untouched and pristine nature. We have collected the fresh sprouts of the red spruce at high altitude in South Tyrol

and macerated them in wheat distillate. To provide this refined $\boldsymbol{\varepsilon}$ and to round it

off, the house recipe foresees the addition of naturally pure wildflower honey.

This refined liqueur impresses with its fresh, resinous and woody note, fine nuances of honey and an elegant and harmonious, delicately bitter finish.



Serving suggestions Neat at 8°C in a liqueur glass with an ice cube.

Size 500ml

Alcohol content

35%