

# VIEILLE CERISE • OAK RESTED CHERRY

Fassbind Les Vieilles Barriques

**BRONZE** – San Francisco World Spirits Competition 2018

**DISTILLER OF THE YEAR** – DistiSuisse 2017/2018

## BRAND OVERVIEW

The Fassbind distillery was founded in 1846 by Gottfried Fassbind in Oberarth SZ, in the heart of Switzerland. Since then Fassbind have dedicated themselves to the mastery of distilling handcrafted, pure fruit spirits from Swiss premium fruit.

Today, Fassbind is the oldest still functioning distillery and the second biggest distiller in Switzerland. Distilling fruit according to recipes handed down in the family for 170 years.

In 2014, Best Taste Trading, a distinguished Import and Distribution Company in Switzerland took

over the Fassbind Company to restore the historic distillery.

### LES VIEILLES BARRIQUES

Distilled from fully ripe Swiss fruit, aged in oak (barrique), and produced according to a traditional Fassbind house recipe with a dried fruit liqueur dosage; the “Vieille’s” are characterized by their harmonious and exquisite taste.



## TASTE THE SPIRIT SINCE 1846

## PRODUCT OVERVIEW



### TASTING NOTES

- Notes of marzipan, cherry cake and dried fruit with a hint of Caribbean rum on the nose
- Aromas of pickled cherries, orange-chocolate biscuits and a hint of roasted almonds on the palate
- Long-lasting, delicate and aromatic finish



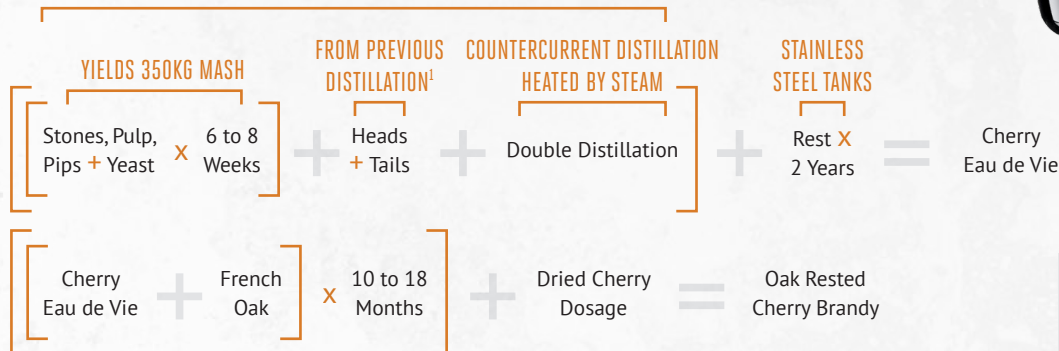
### SERVING RECOMMENDATIONS

- Chilled or at room temperature 68°F



### PRODUCTION PROCESS

MASH IS BROUGHT TO 172° F



1 Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness

**40%**  
ALC/VOL

**750mL**  
BOTTLE



# ORIGIN

PRICE



## FULL PRODUCT LINE

