

# RIGI-KIRSCH • CHERRY EAU DE VIE

Fassbind Les Eaux de Vie

SILVER – Meininger Int'l Spirits 2016

**DISTILLERY 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 EAUX DE VIE

#### *Our Most Traditional, Handcrafted Fruit Spirits*

The most renowned fruit spirits from the Fassbind distillery are still produced after the secret recipe which has been passed on through the generations of Master Distillers. The fruit is chosen after our strictest quality criteria using only A traded Swiss quality fruit. The young spirit is stored for at least one year and gets blended by our Master Distiller before bottling.



**TASTE THE SPIRIT SINCE 1846**

## PRODUCT OVERVIEW

### TASTING NOTES

- Delicate and lively almond tones with a scent of cherry jam
- Hint of dark chocolate mousse followed by white pepper
- Harmonious cherries with marzipan
- Elegant, long lasting finish
- Long lasting, wonderfully balanced finish

### SERVING RECOMMENDATIONS

- As a digestive, 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

**43%**  
ALC/VOL

**750mL**  
BOTTLE



# ORIGIN

PRICE



SCHWYZ  
SWITZERLAND



## FULL PRODUCT LINE

