

RAMBOSE

FASSBIND LES VIEILLES

OLD RASPBERRY

This noble fruit brandy is made from fully ripe Swiss raspberries from the region of the distillery and impresses with its intense, fresh fruit aroma.

First, a fruit spirit is made from the fresh raspberries. The fruit is macerated in pure raw alcohol to extract the typical fruit flavours and then carefully distilled.

The freshly distilled raspberry brandy first rests in stainless steel tanks for at least two years and then matures in oak casks for 14 to 18 months. After the maturation process, the raspberry brandy is further refined with a homemade bonficateur to give it the wonderful aroma and subtle sweetness, which makes this Vieille Framboise so unique.

> Colour Brilliant Gold.

Fully ripe raspberries, chestnut purée with Nose

hints of chocolate and vanilla. Reminiscent of

grandmother's delicious home-made

raspberry syrup.

Palate Aromas of sweet raspberry sauce and

home-made jam.

Finish Fruity sweetness, opulent, very long-lasting.



Raspberry / very popular berry fruit / brandy is mainly obtained through maceration / intense, fresh fruit aroma / Swiss raspberries from the region of Central Switzerland.



Edelweiss / beautiful, strictly protected alpine flower with white felt petals / emblem of the Swiss Alps / also called the «immortal».



Distillery tomcat Timi / is always actively at our side / catches the mice around our distillery / loves above all cuddles and lazing around.



Handmade / handpicked fruits / distilled in our distillery / matured in our historical cellars / bottled and labelled in careful manual work.



PRODUCT DATA

Brand Origin Fassbind Les Vieilles Switzerland

Fruit Ageing Region Central Switzerland Min. 2 years in stainless steel tanks, for another 14 to 18 months in oak casks Bottle size Alcohol content Article No. Case size EAN bottle EAN case

700 ml 40% Alc /Vol 20478 6 bottles 7610224204783 07610224428776











