

BRAND OVERVIEW

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

In 2014, Best Taste Trading, a distinguished import and distribution company in Switzerland took over the Fassbind Company to restore the historic distillery.

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

LES EAUX DE VIE

Our Most Traditional, Handcrafted Fruit Spirits

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



TASTE THE SPIRIT SINCE 1846

PRODUCT OVERVIEW

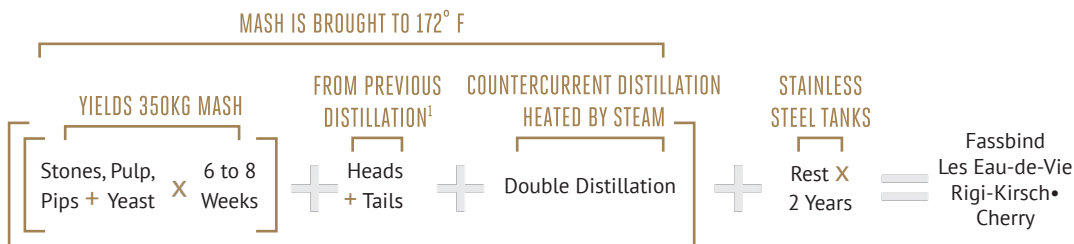
TASTING NOTES

- 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

SERVING RECOMMENDATIONS

- As a digestive, chilled or at room temperature 68°F

PRODUCTION PROCESS



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

43%
ALC/VOL

750mL
BOTTLE

SKU

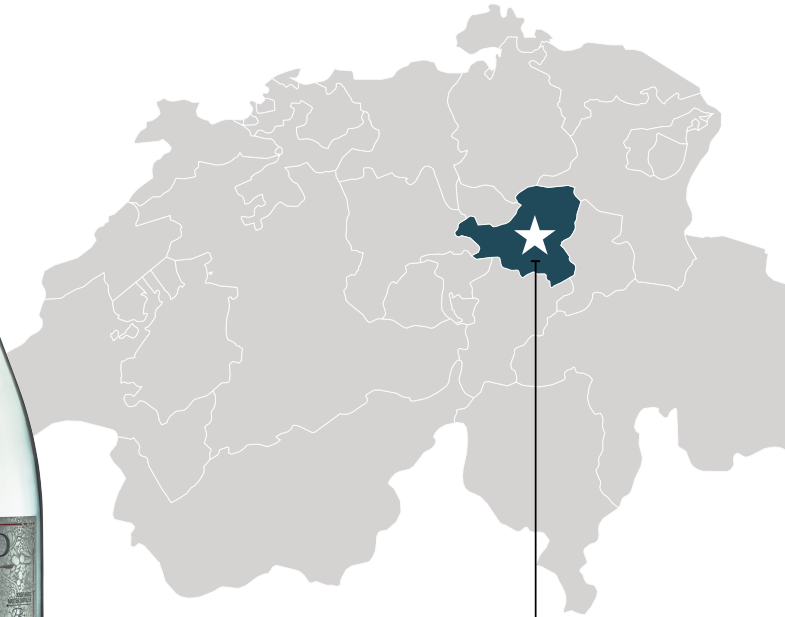
DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



SCHWYZ
SWITZERLAND



FULL PRODUCT LINE

