Located on the Adriatic coast in Zadar, Croatia, Maraska is a producer of traditional Spirits and Liqueurs from the area. Maraska gets its name from the consolidation of Croatian liqueur producers in 1946 and holds the original recipes for the famous liqueurs and spirits it produces to this day including its Maraschino liqueur produced from the marasca cherry.

The marasca cherry was brought to the Mediterranean in the year 1399. Today, Maraska is in complete control of its production process owning a marasca cherry grove with over 100,000 cherry trees from which is selects the best fruits for its own products.

Maraska Maraschino is a key ingredient in classic cocktails such as The Martinez, Aviation and Hemingway Daiquiri.

In addition to its marasca cherry based products, Maraska produces a world famous Slivovitz which is the #1 Imported Slivovitz in the USA.
Slivovitz [Sliv-oh-vits] - Kosher for Passover
Maraska Slivovitz is a pure, natural brandy made by special fermentation and distillation of the finest ripe blue plums grown in the rich soil of the Adriatic Hinterland, the second largest plum-growing area in the world. “Slivovitz” is the common name for Croatian plum brandy from the former Yugoslavia. Traditionally, this spirit has been double-distilled and has been famous since the Middle Ages.

The fruit comes from trees no less than 20 years old and the mash is fermented for 3 months in large 2,000 gallon tanks. After a second distillation, it is matured in specially treated 500-gallon oak casks for a minimum of 2 years. Kosher Slivovitz is made under strict kosher guidelines that allows this brandy to be “Kosher For Passover”.

Slivovitz 10 Year Old - Kosher for Passover
Distilled from selected ripe and healthy plum fruits separated from the stems and the hard stones then fermented in a 100 ton capacity tank. The fermentation is followed by ten years of aging in 500L wooden barrels, which enrich this premium brandy with subtle notes of oak and a full distinct flavor. It is best served well chilled as an aperitif or digestif, but it might also be served in a cocktails.

Kruskovac [Kroos-ko-vak]
Maraska Kruskovac is a fine golden liqueur with the distinctive sweet taste of tree-ripened pears. The juicy pears, grown in Croatia are full of taste and characteristic aroma. The fragrant liqueur is an excellent accompaniment to cakes or other desserts at any time and is the traditional drink for ladies at weddings in the former Yugoslavia. Serve chilled.

Wishniak [wish-nee-ak] - Kosher
Maraska Wishniak is a distinctive cherry liqueur made from the famous Marasca cherries that grow only on the Adriatic coast. It has a deep, crimson red color, and a delicious, smooth taste with a refined sweet flavor and the powerful fragrance of the noble Marasca cherry. It can be used in cocktails but is also enjoyable as a dessert liqueur on its own.

Pelinkovac [Pel-ink-o-vak] - Kosher
Maraska Pelinkovac liqueur is made from aromatic herbs and herbal extracts by a centuries-old recipe. It has a dominant, slightly bitter taste of wormwood. Maraska Pelinkovac is traditionally enjoyed after meals and is served straight without any mixes.

Orahovac [Ora-ho-vak] - Kosher
Maraska Orahovac is a green walnut liqueur made from unripened walnuts from the Dalmation coast. It is a rich, slightly tawny liqueur with exotic notes. Served chilled on its own as an aperitif or digestif or mixed as an ingredient in cocktails.

Cherry Wine - Kosher
Maraska Kosher Cherry Wine is a delightful, sweet fruit wine made from the world famous Marasca cherries. These special cherries that are only grown in Croatia, maintain their unique taste and aroma all through fermentation. This wine is very pleasant at any time served chilled or at room temperature.

Maraschino Cocktail Cherries - Kosher
Maraska Cocktail Cherries are candied Marasca cherries in Marasca sour cherry syrup. The cherries originate from the Dalmatian Coast in Croatia. Sweet and with just the right texture, they make a superior garnish designed specifically for today’s premium cocktails. Non-alcoholic.