

THE 500-YEAR-OLD SPIRIT BRAND BARTENDERS NEED TO KNOW

BY MARY PATTERSON

Five centuries of production have helped Maraska become one of the most well-known names in liqueur around the world, but there's more to the brand than just their original Maraschino.

Maraska's line operates out of Zadar, Croatia, a region known for its unique type of cherry that can only be grown in the specific climate of the area. Maraska has its own cherry orchard with over 100,000 trees, and built a modern production facility in 2006 to help keep up with demand. The culmination of these efforts has made the brand well known worldwide for its premium, affordable spirits.

The brand has a sizable portfolio of highly unique spirits. Each offers a wide range of flavors that make them highly valuable to creative bartenders. The Maraschino Liqueur can add a dramatic level of depth and complexity to any cocktail when used in a small 1/4 to 1/2 oz. pour. It's also less sweet than many of its competitors which makes it much more versatile.



Along with Maraska Maraschino, bartenders should get to know a few of the line's other spirits. Maraska Kosher Wishniak, for instance, is another style of cherry liqueur. Instead of being clear, it has a deep crimson hue and a slightly sweet profile. Wishniak can be sipped alone as a dessert liqueur or used in cocktails where cherry color and flavor are desirable. Maraska's Pelinkovak is a deeply herbaceous spirit made from a range of herbs and herbal extracts using a centuries-old recipe that can be used in place of amaro. Another alternative for amaro or vermouth, Orahovac is a bitter green walnut spirit made from unripened nuts. The spirit has an herbal and bitter quality that is balanced by its lightly sweet nutty notes that make it an interesting ingredient in cocktails like a Manhattan.



Nutty Manhattan

Ingredients:

- 2 1/2 oz. [Ruddell's Mill Kentucky Bourbon](#)
- 1 oz. Maraska Orahovac

Preparation: *Chill and serve up. Garnish with a Maraska Maraschino Cherry.*

Aviation

Ingredients:

- 2 oz. The Bitter Truth Pink Gin
- 1/2 oz. Maraska Maraschino Liqueur
- 1/4 oz. Violet Liqueur
- 1/4 oz. Fresh Lemon Juice

Preparation: Chill and serve up. Garnish with a Maraska Maraschino Cherry.

Croatian Mule

Ingredients:

- 3/4 oz. Maraska Pelinkovac
- 3/4 oz. Gin
- 4 oz. Ginger Beer

Preparation: Build in a copper mug with crushed ice.