

## 7 Maraschino Liqueurs to Try Right Now

Plus the right cocktail for each one.

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Before we delve into the different bottles of maraschino liqueur and the nuances that make each unique, let's address the most common questions: What exactly is maraschino liqueur anyhow? And does it have anything to do with the [delicious cherries](#) that adorn myriad cocktails or the neon red ones that top ice cream sundaes?

While the bright red cherries of soda fountain forays are usually the product of varieties like royal ann, corum, napoleon and rainier, often sourced from the Northwest U.S., the liqueur is the product of the marasca (or maraska) cherry, a small, firm, dark and slightly sour fruit originally cultivated on the Dalmatian Coast of Croatia, where the liqueur likely got its start. It's that cherry that gives the liqueur its name and flavor, as well as its pronunciation: mar-uh-SKEE-no. The bottles here range between 24% and 32% ABV, considerably less than most full-fledged spirits but enough to keep their candylike flavors an adults-only tippie.

Among maraschino liqueurs, the flavors come in many different shades, from sweetness or pure cherry flavor to bitterness or flowers or almonds, making choosing the best one for a particular cocktail a weighty decision. Each one of these excellent bottles is a cherry of an addition to your backbar or bar cart.

### Maraska

Maraska is the result of many small producers joining forces to form one company in 1946, a smart decision that also helped them gain control over the growing as well as distilling. Today, this certified kosher liqueur maker owns more than 100,000 marasca cherry trees in Zadar, Croatia, that it uses to make this elegant liqueur that smells of faintly of clove, as well as dark cherries and orange blossoms, with its precise level of sweetness and sleek texture on the palate. [Hemingway Daiquiri](#) fans, look no further.

