

# MARASKA

## ORAHOVAC KOSHER

**Alcohol by Volume:** 28% Alcohol

**Origination:** Product of Croatia

**Formats:** 750ml/6 bottles

**Notes:** Walnut liqueur is known in the Croatian part of Adriatic Coast since ancient times originally consumed for health benefits, as a remedy for stomach, liver and blood.

Green walnuts bring this liqueur a rich, slightly tart and mild taste with a exotic flavors. A traditional recipe and walnuts from local Croatian farmers have the best taste and aroma, which is the reason why this premium liquor is so unique.

The production process starts with the harvest of selected green walnuts from the area of the Dalmatian coast (south Croatia/ Adriatic coast). A walnut maceration is made by mixing green walnuts with ethyl alcohol that is then left in a stainless steel tanks for a duration of time to age it. It is then filtered and mixed with water, sugar and ethyl alcohol. No artificial coloring or flavorings are used in the product. Kosher.

It is the best served well-chilled, pure with ice as an aperitif or digestive.

