

MARASKA

SLIVOVITZ 10 YEAR OLD KOSHER FOR PASSOVER

Alcohol by Volume: 40% Alcohol

Origination: Product of Croatia

Formats: 750ml/6 bottles

Notes: In Croatia, the plum tree was a part of almost every household for ages. Every autumn, plums were turned either into delicious jam or strong brandy in Croatia well known as “Rakija”. Large wooden vessels called kaca (tubs) were used for the fermentation of the fruit. A Slivovitz was then cooked in kettles. In the 19th century Slivovitz was distilled in kettles made from terracotta, but later they were replaced by those made from copper. It is believed that Slivovitz gets better with age. After the distillation it is poured into oak barrels in which it acquires its unique aroma, golden-yellow color and recognizable smell of homemade “Rakija”.

Maraska Slivovitz is distilled from selected ripe and healthy plum fruit separated from the leaves, stems and the hard stones. They are fermentation in a 100 ton capacity tank. A special process of fermentation and distillation gives Slivovitz its natural flavor and rich unique aroma. Ten years of aging in 500L wooden barrels, has enriched this premium brandy with subtle notes of oak and give the full distinct flavor.

It is best served well chilled as an aperitif or digestive, but it might also be served in a cocktails.

Kosher for Passover.

