

MARASKA

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.

Maraska produces a world famous Slivovitz which is the #1 Imported Slivovitz in the USA.



EASTERN EUROPEAN SPECIALTIES



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 digestive, but it might also be served in a cocktails.



Williams Pear Brandy

Made exclusively from Williams Pears (commonly known as Bartlett Pears) which are first fermented then twice distilled. On the nose it has distinct aromas of freshly sliced pears with floral undertones. The palate is dry but with notable presence of bright fresh fruit and a subtle touch of spice on the finish. Enjoy neat, slightly chilled or room temperature as an after dinner sipper or paired with desserts.



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.



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.

MARASKA

MIXOLOGY

Maraska makes excellent modifiers for behind the bar and use our premium Maraska Maraschino Cocktail Cherries for the perfect premium cocktail garnish.

Maraschino [Mar-ah-skino]

Maraska Maraschino liqueur is made from the finest estate-grown Marasca cherries. It is a bartender's secret weapon and an essential ingredient for classics such as the Aviation Cocktail, Hemingway Daiquiri, Last Word and Martinez. Kosher.



Pelinkovac [Pel-ink-o-vak]

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 as a digestive but makes a great shot or cocktail ingredient. Use it in recipes calling for an Amaro for a unique twist. Kosher.



Orahovac [Ora-ho-vak]

Maraska Orahovac is a green walnut liqueur made from unripened walnuts from the Dalmatian coast. It is a rich, slightly tart liqueur with exotic notes. Served chilled on its own as an aperitif or digestif or mixed as an ingredient in cocktails. Makes an interesting substitution for cocktails calling for sweet vermouth. Kosher.



Maraschino Cocktail Cherries

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. Kosher.



Nocelino Chocolate

Our green walnut liqueur is infused with sweet chocolate to create this decadent liqueur. Balanced herbal and nutty notes are complemented by the tantalizing flavors of chocolate. Enjoy it sipped neat, on the rocks, in coffee, with cream or in cocktails.



Aviation Cocktail

2 oz Gin
½ oz Maraska Maraschino Liqueur
¼ oz Violet Liqueur
¼ oz Fresh Lemon Juice

Chill and serve up. Garnish with a Maraska Maraschino Cocktail Cherry.



Croatian Spritz

2 oz Maraska Pelinkovac
½ oz Fresh Lemon Juice
3 oz Ginger Beer

Serve in a highball over ice. Garnish with a lemon peel.



Nutty Manhattan

2 oz Bourbon
1 oz Maraska Orahovac
2 Dashes Chocolate Bitters

Chill and serve up. Garnish with a Maraska Maraschino Cocktail Cherry.