

IMPORTED Grüne Fee ABSINTH



GRÜNE FEE ABSINTHE

Blended after distillation with the traditional ingredients: wormwood, salvia, peppermint, chamomile, liquorice and much more. It is finished at a traditional 65% alcohol by volume, to preserve and present this unusual and delicious combination of ingredients at their best. The original recipe was actually medicinal in nature, intended to act as a muscle relaxant. However in the 19th century absinthe became an elixir used by artists and writers alike to boost creativity. Today it has become an ingredient in many complex cocktails, due to its bright green color and low concentration of anise.

COCKTAILS



Grüne Fee Mule
Grüne Fee Absinthe,
Lime Juice, Ginger Beer



Screaming Greenie
Grüne Fee Absinthe,
Vodka, Simple Syrup, Basil

SELLING POINTS

- Non-dominant anise taste and an enchanting louche effect upon the addition of ice and water
- Still uses original recipe of the company Friedrich Fischer from 1881
- Grüne Fee is german for "Green Fairy" which is what many refer to Absinthe as
- Uses large amounts of wormwood in the recipe

Pack Size: (6 x 750ml)

ABV: 65%

UPC: 080368 027024



The original Friedrich Fischer building still stands today. The building acts both as a museum of it rich history as well as the distillery itself.