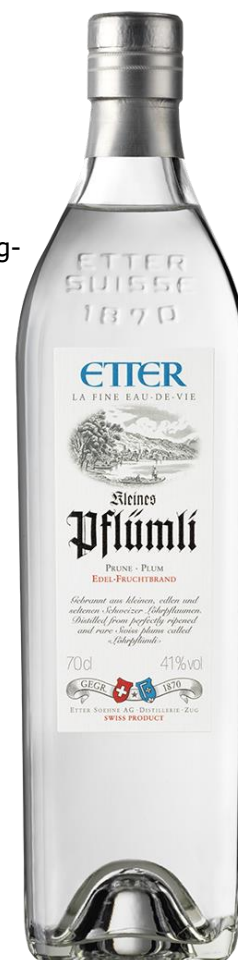


Etter Kleines Pflümli 41% vol.

Origin of fruit:	Switzerland
Fresh fruit quantity:	8 kg of plums for one 70cl bottle
Storage/maturing:	matured for 18 to 36 months in stainless-steel tanks
Colour:	pure, crystal clear
Bouquet:	gentle, rich and fruity aroma
Taste:	fully aromatic, typical, gentle fruity taste on the tongue, long-lasting aftertaste
Tip for drinking:	The ideal digestif to round off a good meal, thanks to its superb harmony of flavours. Why not try it as an aperitif too? Savour this full-bodied plum from a tulip-shaped glass at 15-20°C to allow the exquisite bouquet to unfold and the concentration of flavours to emerge.



Kleines Pflümli - the traditional Swiss drink made from small, sugar-sweet plums

The "kleines Pflümli" has always been one of the great Swiss speciality fruit spirits, delighting those who like distillates with a bit of a punch. The balance between the typical plum aroma and the hint of almond add to the enjoyment of a good coffee - taken on the side of course.

We obtain our small, sugar-sweet plums exclusively from selected fruit farmers who are familiar with our aims and our quality requirements, and with whom we maintain a contractual partnership. Only perfect fruit provides a perfect distillate. The 2-3 year maturing period rounds off the process and creates perfect harmony between alcohol and fruit. The Etter company decided long ago to use the traditional method of distilling its "Pflümli" spirit using a small variety of plum, hence the name "little Pflümli".

Unsere Qualität ist unsere Zukunft