



Destillerie
Kammer-Kirsch
KIRSCHWASSER
CHERRY BRANDY



Kammer Kirschwasser is made with hand selected cherries picked in Germany's Black Forest. Cherry & spicy aromas lead to a tart, dried cherry skin and pepper finish. Best served chilled, neat, with coffee or as an ingredient in a cocktail. Great for soaking fruit in to infuse it with flavor.

Kammer's master Distillers perform their high art throughout the various steps of production. From the fruit to the brandy, they exclusively use the finest fruit distillates. A long maturation in glazed jugs, kept in the constant cool temperature of deep vaulted cellars, gives the brandies their exquisite inimitable fruity bouquet.

ABV

45%

PACK SIZE

(12x750ml)

UPC

080368 41852⁵