



Destillerie Kammer-Kirsch OBSTLER

APPLE-PEAR BRANDY

Kammer Black Forest Obstler Apple Pear Brandy is a delicate, all-natural distillate, made from select Black Forest apples and pears according to an old traditional recipe. 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

40%

PACK SIZE

(12x750ml)

UPC

080368 418631