



FASSBIND

Taste the Spirit Since 1846

The Fassbind distillery was founded in 1846 by Gottfried Fassbind in Oberarth SZ, in the heart of Switzerland. Since then Fassbind have dedicated themselves to the mastery of distilling handcrafted, pure fruit spirits from Swiss premium fruit.

Today, Fassbind is the oldest still functioning distillery and the second biggest distiller in Switzerland. Distilling fruit according to recipes handed down in the family for 170 years.

In 2014, Best Taste Trading, a distinguished Import and Distribution Company in Switzerland took over the Fassbind Company to restore the historic distillery.

Les Eaux de Vie

Our Most Traditional, Handcrafted Fruit Spirits

The most renowned fruit spirits from the Fassbind distillery are still produced after the secret recipe which has been passed on through the generations of Master Distillers. The fruit is chosen after our strictest quality criteria using only A traded Swiss quality fruit. The young spirit is stored for at least one year and gets blended by our Master Distiller before bottling.

Les Vieilles Barriques

Distilled from fully ripe Swiss fruit, aged in oak (barrique), and produced according to a traditional Fassbind house recipe with a dried fruit liqueur dosage; the "Vieille's" are characterized by their harmonious and exquisite taste.

Fruit is harvested July – September. Each piece of fruit is manually inspected to ensure there are no defects which would alter the distillate's flavor.



FASSBIND USES A HYBRID OF A POT STILL AND COLUMN STILL. A CATALYTIC CONVERTER IS INTEGRATED IN THE COLUMN STILL, WHICH IS VERY IMPORTANT FOR THE DISTILLATION AND CONCENTRATION OF FRUITS. THE TWO POTS FOR THE MASH HAVE A CAPACITY OF 350L EACH.

Himbeergeist Eau de Vie

TASTING NOTES

- › Strong and crisp aroma of fresh, ripe raspberries with hints of honey
- › Soft, dry and fresh on the palate with a light sweetness
- › Long, fruity and opulent finish

SERVING RECOMMENDATIONS

- › As a digestive, chilled or at room temperature 68°F

AWARDS

- › **GOLD** *World Spirits, Klagenfurt 2014*
- › **GOLD** *DistiSuisse 2013/2014*
- › **DISTILLERY OF THE YEAR** *DistiSuisse 2017/2018*

43%
ALC / VOL

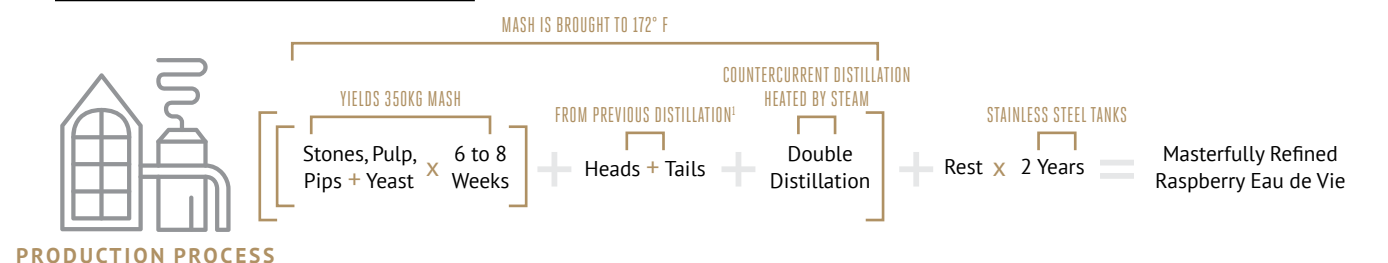
750mL
BOTTLE SIZE



RASBINDER

1 1/3 oz	Fassbind Himbeergeist
3 1/3 oz	Cranberry Juice
1/3 oz	Lemon juice

*Stir ingredients in a tumbler glass filled with ice
Garnish with a slice of lime*



PRODUCTION PROCESS

1 Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness



Kirsch Eau de Vie

TASTING NOTES

- › Delicate and lively almond tones with a scent of cherry jam
- › Hint of dark chocolate mousse followed by white pepper
- › Harmonious cherries with marzipan
- › Elegant, long lasting finish

SERVING RECOMMENDATIONS

- › As a digestive, chilled or at room temperature 68°F

AWARDS

- › **SILVER** *Meininger Int'l Spirits 2016*
- › **DISTILLERY OF THE YEAR** *DistiSuisse 2017/2018*

43%

ALC / VOL

750mL

BOTTLE SIZE

RIGI KIRSCH ESPRESSO

1 oz Fassbind Eau de Vie Kirsch
 2/3 oz Dark Rum
 3/4 oz Espresso
 1/3 oz Tuvè Black Note Amaro
 1/2 oz Honey

Vigorously shake and double strain into an ice filled short tumbler

Garnish with 1 to 3 coffee beans

DOWNTOWN SWITZERLAND

2/3 oz Fassbind Eau de Vie Kirsch
 2/3 oz Tuvè Bitter
 2/3 oz Padró Rojo Clásico
 1 barspoon Vergnano Cioco
 1 barspoon Cherry Juice Syrup
 Float 1 oz Champagne Brut or dry sparkling wine

Stir all ingredients except the Champagne

Strain into a chilled champagne flute

Top with Champagne

Garnish with a cocktail cherry

Williams Eau de Vie

TASTING NOTES

- › Opulent pear bouquet accompanied by roasted hazelnuts
- › full-bodied and luscious on the palate
- › Beautifully integrated sweetness with slight mint and a hint of pepper

SERVING RECOMMENDATIONS

- › As a digestive, chilled or at room temperature 68°F

AWARDS

- › **SILVER** *Meininger Int'l Spirits 2016*
- › **DISTILLERY OF THE YEAR** *DistiSuisse 2017/2018*

43%

ALC / VOL

750mL

BOTTLE SIZE

TEARS FOR PEARS

1 1/2 oz Fassbind Eau de Vie Williams
 2/3 oz Lemon juice
 1/3 oz Sugar Syrup
 2/3 oz Egg white
 2 bar spoons Cherry Juice Syrup

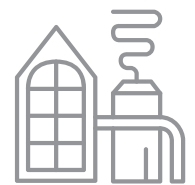
Vigorously shake with ice

Strain into a short tumbler with ice

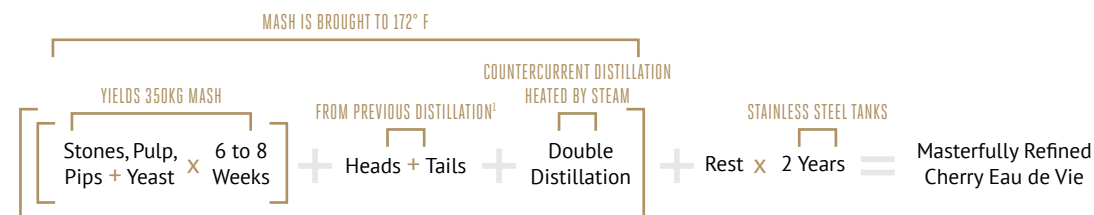
Float cherry juice

Garnish with a lemon

CREATED BY MARKUS BLATTNER SWITZERLAND



PRODUCTION PROCESS



Rigi Mountain sits beside Oberarth, home of Fassbind; known as "the queen of the maintains." Rigi is a protected region (AOP) for cherries controlled by government

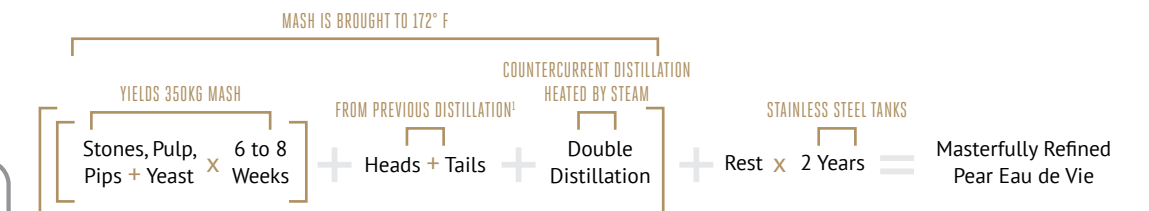
AOP = Appellation d'Origine Protégée

DID YOU KNOW?

¹ Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness



PRODUCTION PROCESS





Vieilles Barriques Framboise

40%
ALC / VOL

750mL
BOTTLE SIZE

TASTING NOTES

- › Aromas of sweet raspberry sauce and homemade jam
- › Fully ripe raspberries, chestnut purée with hints of chocolate and vanilla
- › Fruity sweetness, opulent, very long-lasting finish

SERVING RECOMMENDATIONS

- › Chilled or at room temperature 68°F

AWARDS

- › **GOLD** San Francisco World Spirits Competition 2018
- › **GOLD** DistiSuisse 2017/2018
- › **SILVER** ISW Meininger Int'l Spirits 2016

SWISS SUMMER

½ oz Fassbind Vieille Framboise
Top with Champagne Brut or Dry Sparkling Wine

*Build in a Champagne glass
Garnish with 3 fresh raspberries*

Vieilles Barriques Abricot

40%
ALC / VOL

750mL
BOTTLE SIZE

TASTING NOTES

- › Fragrant flambéed exotic fruit
- › Subtle almond undertones with vanilla cream and honey
- › Notes of apricot jam, cinnamon milk chocolate, and dried orange peel on the palate
- › Delicate and slightly peppery finish

SERVING RECOMMENDATIONS

- › Chilled or at room temperature 68°F

AWARDS

- › **SILVER** San Francisco World Spirits Competition 2018
- › **DISTILLER OF THE YEAR** DistiSuisse 2017/2018



TOP NEGRONI (Negroni Bianco)

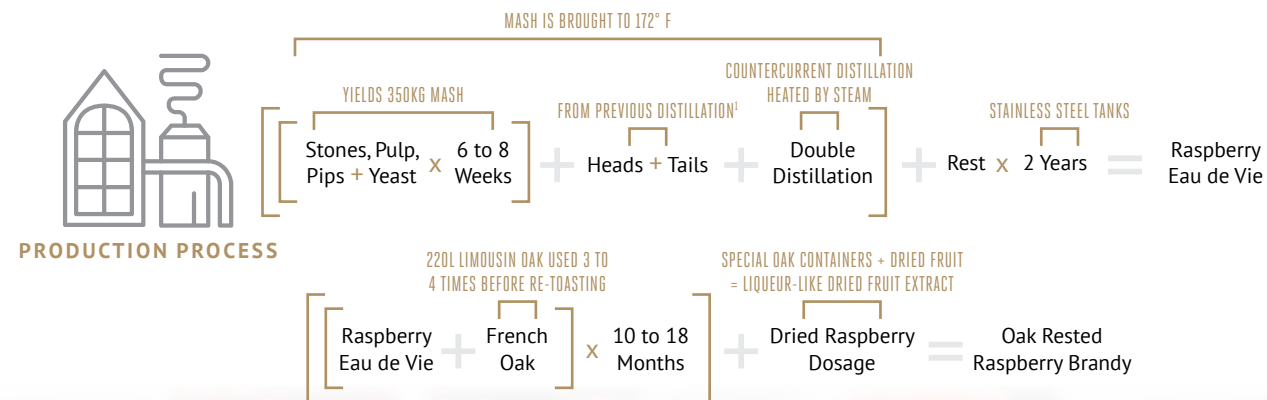
½ oz Fassbind Vieil Abricot
1 oz London Dry gin
1 oz Drapò Bianco Vermouth
½ oz Tuvé Black Note Amaro

SWISS TIKI

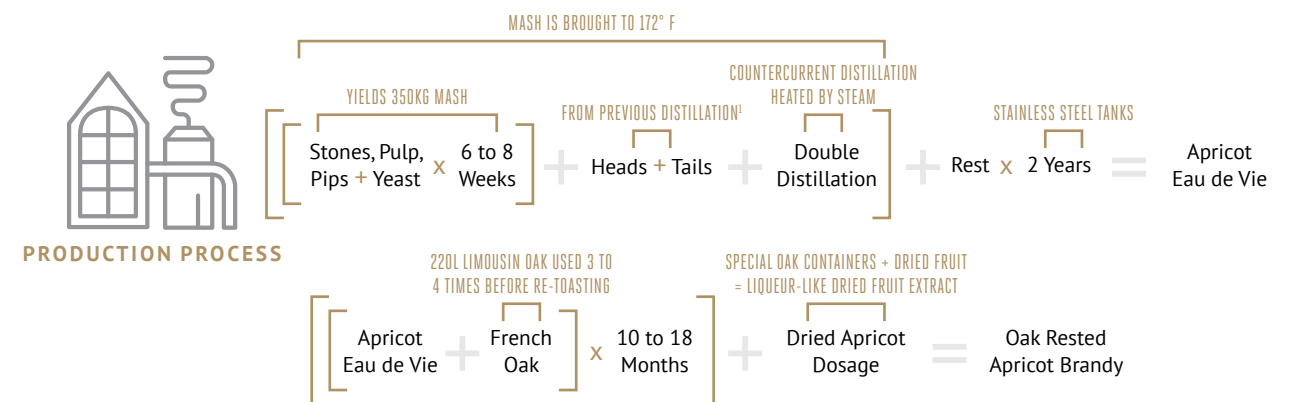
1 oz Fassbind Vieil Abricot
⅔ oz Dark Rum (South American Rum)
1 oz Pineapple Juice
⅔ oz Fresh Lime Juice
⅓ oz Vanilla syrup
2 dashes Aromatic Bitter

*Build & stir in short tumbler
Garnish with an orange twist*

*Vigorously shake with ice
Strain into an ice filled short tumbler
Garnish with mint and a dried apricot*



¹ Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness



¹ Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness



Vieilles Barriques Cerise

40%
ALC / VOL

750mL
BOTTLE SIZE

TASTING NOTES

- › Notes of marzipan, cherry cake and dried fruit with a hint of Caribbean rum on the nose
- › Aromas of pickled cherries, orange-chocolate biscuits and a hint of roasted almonds on the palate
- › Long-lasting, delicate and aromatic finish

SERVING RECOMMENDATIONS

- › Chilled or at room temperature 68°F

AWARDS

- › **BRONZE** San Francisco World Spirits Competition 2018
- › **DISTILLER OF THE YEAR** DistiSuisse 2017/2018

SOIRÉE D'ÉTÉ (SUMMER EVENING)

- 1 oz Fassbind Vieille Cerise
- 2/3 oz Cognac VSOP
- 1/2 oz Verjus (Verjuice)
- 2 dashes Sea Salt Solution (1:4 sea salt/water)
- Champagne Brut or Dry Sparkling Wine

Stir on ice

Double strain into a chilled Coupette glass without ice

Top up with Champagne Brut or dry sparkling wine

Garnish with a grapefruit twist

Vieilles Barriques Poire

40%
ALC / VOL

750mL
BOTTLE SIZE

TASTING NOTES

- › Fully ripe Williams pear with hints of candied fruit and hints of Crème Caramel
- › Honeydew and light wood notes
- › Pronounced pear aroma followed by vanilla ice cream, hazelnut, and meringues

SERVING RECOMMENDATIONS

- › Chilled or at room temperature 68°F

AWARDS

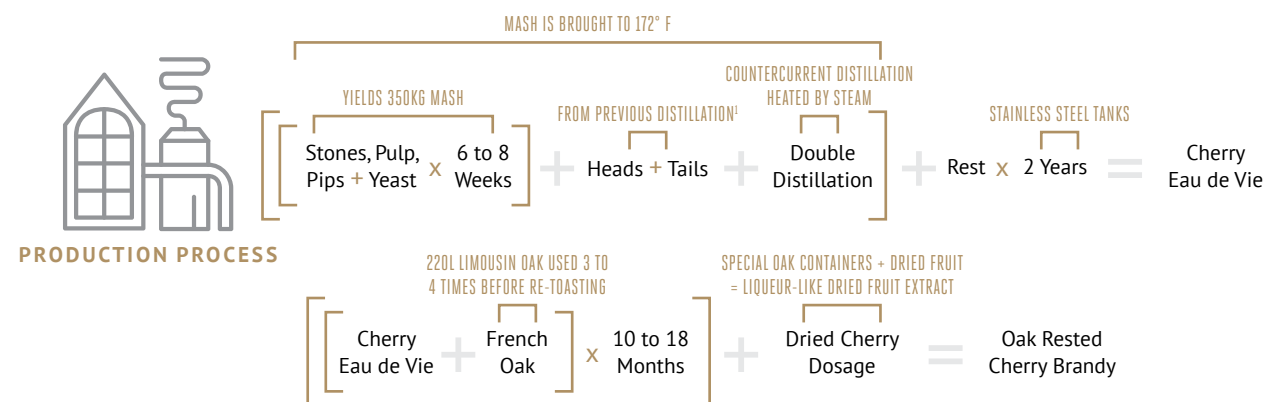
- › **GOLD** San Francisco World Spirits Competition 2018
- › **SILVER; DISTILLER OF THE YEAR** DistiSuisse 2017/2018

SWISSNESS

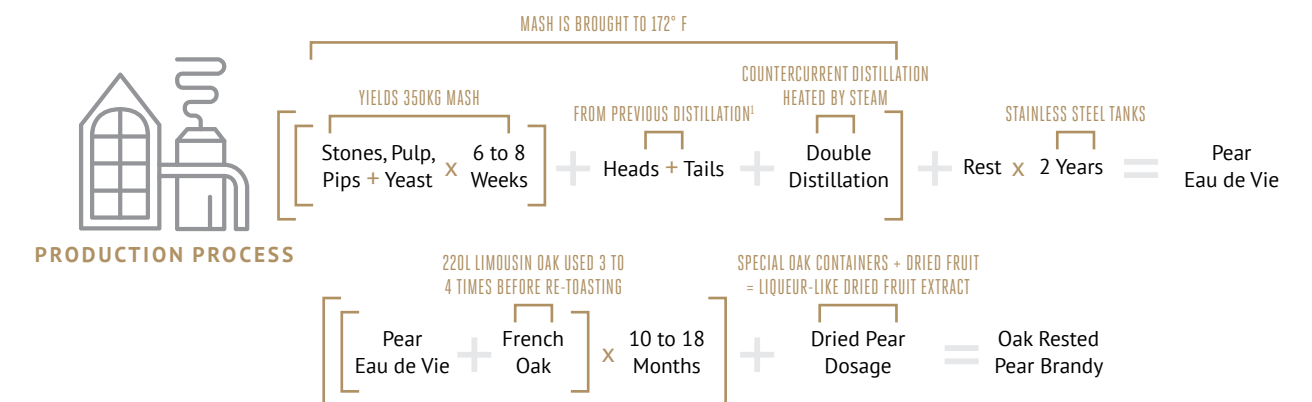
- 2/3 oz Fassbind Vieille Poire
- 2/3 oz Tuvé Black Note Amaro
- 1/3 oz Fassbind Kirsch Eau de Vie
- Top with Pure Clear Apple Juice

Build in long drink glass with ice

Garnish with a cherry



¹ Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness



¹ Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness