

## KAMMER KIRSCHWASSER

For centuries fruit has been distilled in fruit growing areas of the Alsace, Switzerland and also in Germany's Black Forest Region. Only the best carefully selected small wild cherries grown in Germany's world famous Black Forest region are fermented and then carefully distilled by skilled craftsmen. The finest distillates are then chosen to create Black Forest Kirschwasser. It takes a surprising 20 pounds of fruit to produce one bottle of this exquisite drink.

## SELLING POINTS

Black Forest Kirschwasser makes a "clear" alternative to cognac and other premium after dinner drinks and its best enjoyed in a snifter. It can greatly enhance coffee or espresso. Kirschwasser lends itself for many culinary uses including the traditional Black Forest cake. Kammer Kirschwasser has been praised by connoisseurs the worldover for its exquisite taste and delicate cherry flavor.



## KAMMER WILLIAMS BIRNE

For Kammer's traditional brandy, they use only healthy, ripe fruit. Through twice-repeated distillation, the brandy receives its full aroma that arrives through storage in Kammer's old temperature controlled vault cellars. A specialty is Kammer's Williams Birne brandy, which is made out of apples and pears, that they ripened in saloon wood casks. The outcome is an extraordinary product with a golden yellow color, a fruit filled aroma with easy wood note. A special specialty. The brandy speaks for itself, the flavor is outstanding and pure to that of a cocktail. Chosen fruits, a unique procedure and careful maturity in a warehouse, therefore guarantee a delicious flavor in this one of a kind brandy.

## SELLING POINTS

This bottle goes very well hand-in hand with the Kammer Pear in the bottle. When the pear in bottle runs out, this makes for a great re-filler to make sure the pear does not rot.

Kammer Williams Birne has been praised by connoisseurs all over the world for its exquisite taste and delicate pear flavor.



## PEAR IN THE BOTTLE

Fruit grown in bottles and preserved in selected quality fruit brandies have intrigued people around the world for centuries. Black Forest Kammer Williams pear originally grow in a bottle. They are harvested in the fall and covered with the finest Williams Pear Brandy; a truly unique specialty. To keep the pear for long term keep it covered with Williams Pear Brandy.



## SELLING POINTS

Pear originally grows on the pear tree. To keep the Pear in the bottle for long term, use Kammer's regular Williams Pear Brandy for refills! A truly unique specialty.

