

MARASKA



Honoring Tradition with Quality

MARASKA

MARASKA KOSHER SLIVOVITZ [sliv-oh-vits]

Maraska Slivovitz is a pure, natural brandy made by special fermentation and distillation of the finest ripe blue plums grown in the rich soil of the Adriatic Coast, the second largest plum-growing area in the world. "Slivovitz" is the common name for Croatian plum brandy from the former Yugoslavia. Traditionally, this spirit has been double-distilled and has been famous since the Middle Ages. The fruit comes from trees no less than 20 years old and the mash is fermented for 3 months in large 2,000 gallon tanks. After a second distillation, it is matured in specially treated 500-gallon oak casks for a minimum of 2 years. Kosher Slivovitz is made under strict kosher guidelines that allows this brandy to be "Kosher For Passover".

MARASKA KIRSCHWASSER [keersh-vah-ser]

Maraska Kirschwasser is made by distilling the famous Maraska cherry which is grown only on the Adriatic coast. Kirschwasser is one of the world's finest cherry brandies with full fruit aroma and smooth finish. Kirschwasser is excellent to cook with, by itself, or for mixing drinks. Serve it well-chilled in small liqueur glasses or shot glasses.

MARASKA KOMOVICA [ko-mo-veeka]

Maraska Komovica is a natural grape brandy made from distilling "marc", the over-fermented grape skins left after pressing the grapes for wine. This distinguished brandy is matured in oak barrels where it develops its smooth taste. Komovica is a popular brandy throughout Europe. Serve it in traditional brandy glasses (snifters) to allow the brandy to roll and to be warmed in the palm of the hand.

MARASKA KRUSKOVAC [kroos-ko-vak]

Maraska Kruskovac is a fine golden liqueur with the distinctive sweet taste of tree-ripened pears. The juicy pears, grown in Croatia are full of taste and characteristic aroma. The fragrant liqueur is an excellent accompaniment to cakes or other desserts at any time. It is the traditional drink for ladies at weddings in the former Yugoslavia. Maraska Kruskovac has been recognized for its quality and has enjoyed much popularity in Europe for many years. Serve it chilled in long-stemmed small liqueur glasses.

MARASKA MARASCHINO [mar-uh-shee-no]

Maraska Maraschino liqueur has been made from the Marasca cherries since the beginning of the 16th century. The export of Maraschino Liqueur started towards the end of the 18th Century. This original cherry liqueur has conquered the world in the past 200 years. Among the fruits grown around the picturesque city of Zadar, a special kind of Sour Cherry is cultivated that has brought world fame to this area. The distillery even took its name from the noble Marasca cherry that provides the raw material for many of its products. Maraska Maraschino liqueur is produced from the distillates of the Dalmatian marasca tart cherries and is known all over the world because of its typical sweet taste and the aromatic fragrance of sweet cherries. Many international famous chefs use Maraska Maraschino liqueur in order to add a special flavor to cakes, cremes, or frostings, as well as fruit salads. Serve it in small liqueur glasses to accompany home-baked pastry and fresh-brewed coffee.

MARASKA KOSHER WISHNIAK [wish-nee-ak]

Maraska Wishniak is a distinctive cherry liqueur made from the famous Marasca cherries that grow only on the Adriatic coast. It has a deep, crimson red color, and a delicious, smooth taste with a refined sweet flavor and the powerful fragrance of the noble Marasca cherry. It can be used in cocktails but is also enjoyable as a dessert liqueur on its own. Kosher Wishniak is made under strict kosher guidelines that allows this liqueur to be "Kosher For Passover".

MARASKA APRICOT LIQUEUR

Maraska Apricot Liqueur is a golden, amber colored liqueur with the clean, sweet taste of ripened apricots, and is one of the best-liked liqueurs throughout the world. It is made with the extract and distillate of dried apricots and the addition of original apricot brandy. This natural Apricot Liqueur, together with Wishniak and Maraschino, from the Maraska distillery in Zadar, Croatia, makes an excellent ingredient in cocktails, but can be enjoyed as a fragrant dessert liqueur on its own.

MARASKA PELINKOVAK [pel-ink-o-vak]

Maraska Pelinkovac liqueur is made from aromatic herbs and herbal extracts by a centuries-old recipe. It has a dominant, slightly bitter taste of wormwood. Maraska Pelinkovac is enjoyed after meals and is served straight without any mixes. It is a very popular herbal liqueur with all eastern Europeans. Serve it in small liqueur glasses.

MARASKA KOSHER CHERRY WINE

Maraska Kosher Cherry Wine is a delightful, sweet fruit wine made from the world famous Marasca cherries. These special cherries that are only grown in Croatia, maintain their unique taste and aroma all through fermentation. This wine is very pleasant at any time served chilled or at room temperature. Kosher Cherry Wine is made under strict kosher guidelines that allows this wine to be "Kosher For Passover".