



## ABSINTHE APHRODITE

### Die Grüne Fee

Made of a combination of classic absinth herabs and other botanicals such as of kola nut, damiana and potency wood, Aphrodite is a particularly invigorating and versatile Absinthe in a class of its own. Quite strong in the finish. Contains more of everything and is still smooth and delicate. Without the strong typical herbal taste. A classic "Bleu" after an old recipe. Serving suggestion: 1 part Absinthe 3-4 parts ice cold water - no sugar

#### **Tasting notes**

##### **Color**

Clear

##### **Aroma**

Fresh, spicy. Sweet and powerful. Rich palette of flavours.

##### **Taste**

At first a burst of sweetness gives way to the subtle flavours of wormwood and anise. Smooth with a fresh and spicy base note. An interesting lasting composition of flavours. Enjoy Absinthe Aphrodite with ice cooled water

##### **Finish**

A deliciously soft and slightly sweet blue.

Swiss Craft Distillers The secret of the Absinthe La Valote Martin, which is handmade in Boveresse, Val-de-Travers (Switzerland), lies in the love for the product, its history and its region. The "Bleue" owes its pleasant bitter taste to ten different herbs (including wormwood and pontic wormwood, lemon balm, hyssop and peppermint), which are mostly grown in the region where the "Green Fairy" first was born. This is where the "Green Fairy" was created in 1760. The different stages of absinthe production, from growing the herbs, their processing to distillation, contributed to the economic boom of the region. In 1910 a ban on absinthe, which had been decided two years earlier by a popular initiative, put a drastic end to the production. Absinthe was banished to illegality. A myth was born, which was strengthened by the existence of numerous black distillers throughout the 20th century. Francis Martin was one of them. As a result of the legalisation of Absinthe on March 1st 2005, he decided to distil Absinthe legally and thereby transmit his passion for the "Green Fairy" and guarantee that the distillation takes place at its place of origin. The original recipe has been kept unchanged until today. Absinthe still enjoys the same popularity among his customers. The older generation especially appreciates that its taste reminds them of the absinthe of their youth. In 2014 his son Philippe will take over the distillery and continue the family tradition.