



OLÉ OLÉ BAR SOUR CHERRY LIQUEUR

Der Likör zur Bar

The bar's liqueur. Crafted by women's hands, created at the iconic Olé Olé Bar in Zurich Langstrasse. Olé Olé Liq is the first house-made sour-cherry liqueur of the venue—created under the direction of owners Sonja Huwiler and Elena Nierlich. They pressed the cherries to get the juice and aroma. What ferments for a long time becomes sweet in the end. That's the secret—more or less. Everything else: top secret, sealed under a screw cap. The "Swiss recipe secret" lives on. So: made from cherries, not from "women's hands." Because Zurich's Olé Olé Bar has always been women-run—an island of matriarchy on Langstrasse. Plus, the previous owners, Rita, Helen, and Waltheri—well - yes, also the son of a woman - poured their guests the famous "Herzwässerli." Now it's back: the bar's liqueur. Produced according to traditional liqueur-making methods, selected sour cherries are macerated in alcohol and sugar, then filtered and refined in steel barrels.

Tasting notes

Taste

Sour cherry with a delicate acidity and almond aroma.