

Dr. Strieth Selection Weinexport GmbH Hellenstr. 7

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Spirits

Black Forest Fruit Brandies: cherry brandy

(Kirschwasser), Alc. 40 % by Vol.

Bavarian Spirits: Bayerwald Bärwurz, Alc. 38 %

by Vol.

German Herbal Liqueurs: Jagdlob, Alc. 30 % by

Vol

Black Forest Devil (Schwarzwaldteufel): Alc., 51

% by Vol.

Honey liqueur (Honigschnäpsle): 35 % by Vol.

made of pure bee honey

Black Forest Cream: Alc. 17 % by Vol., a

creation of fine cream, Black Forest cherry brandy

and a touch of coffee, in wood log bottle **Crema di Lemoncello:** Alc. 17 % by Vol.,

Crema di Mandarino: Alc. 17 % by Vol.

German Vodka: Alc. 40 % by Vol., private label,

long neck screw cap bottle

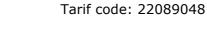


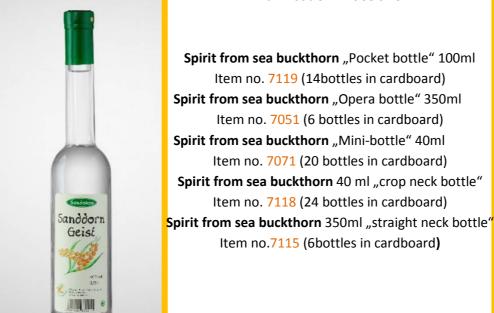
Sea buckthorn spirit 40%

We only use selected fruits to produce this high quality product. Produced by destilation experts in the area of Berlin... transform the superfruit sea buckthorn into very special spirits...

The result is a very finefruit spirit of the highest standard. Is suitable for flambé and for cozy evenings.

With great skill, sensitivity and a real pioneering spirit, we create premium products of refined quality. Creativity and innovation are their guiding principles













Dr. Strieth Sea Buckthorn Liqueur 20% - a must have for mixing and enjoying

There is nothing like Sea Buckthorn Liqueur- inspiring, refreshing, pleasurable. Are you ready to try it?

A traditional produced Liqueur in a very beautiful countrysite southwest of Berlin. The fruit which is absolutely a European Superfruit contains a lot of vitamins and bioactive substances. This liqueur is typical for the sandy soil and windy area and the latest news in Berlin bars.

Enjoy Sea Buchthorn on the rocks at all times, or as tangy appetizer, blended with sparkling wine and some soda. A very special hint: put the sea buckthorn liqueur into your favorite tea . Just use it as you might use milk! Or use it as a seasoning!

Discover the countless mixing possibilities with Sea Buckthorn Liqueur. It's no surprise that Sea buckthorn is one of the three most frequently used spirits by bar tenders. There is hardly anything more convenient for mixing drinks. In fact everything goes... why don't you have a go and mix creatively, you'll be amazed.

Dr.Strieth Sea Buckthorn Liqueur blend with sparkling wine and a splash of soda – that's it. Enjoy your

perfect appetizer

Alc. By Vol.: 20%

Glass Bottles: different sizes

Tarif code: 22087010

Sea buckthorn shrub

Sea Buckthorn Liqueur 20%

Sea buckthorn liqueur "Pocket bottle" 200ml Item no. 7201 (10 bottles in cardboard)

Sea buckthorn liqueur " Aida" 200ml Item no. 7143 (6 bottles in cardboard)

Sea buckthorn liqueur "Bounty" 200ml Item no. 7144 (6 bottles in cardboard)

Sea buckthorn liqueur "Mini-bottle" 40ml Item no. 7012 (20 bottles in cardboard)

Sea buckthorn liqueur 200 ml "Chagall" Item no. 7401 (10 bottles in cardboard)

Sea buckthorn liqueur 500 ml "Palazzo" Item no.7002 (6 bottles in cardboard)





7012





