

SLIVOVITZ (sliv-oh-vits) Kosher for Passover

Alcohol by Volume: 40% Alcohol

Origination: Product of Croatia

Formats: 750ml/6 bottles

Notes: 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 Hinterland, 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 tress 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 two years. Kosher Slivovitz is made under strict Kosher guidelines that allows this brandy to be "Kosher For Passover."



