

BRIMSTONE Absinthe

La fée verte - the green fairy. Few spirits are surrounded by the romance and mystery that surround Absinthe. To think about Absinthe is to imagine one's self in 1920's Paris, heading to the bar at 5 p.m., *l'heure verte*, to meet Hemingway, Fitzgerald and Dali for an afternoon aperitif. BRIMSTONE Absinthe is carefully crafted in the spirit of the old, banned, Absinthe.

BRIMSTONE Absinthe features a potato base, to which herbs and botanicals are added at three different stages; in the pot, in the botanical chamber of our Arnold Holstein Alembic still, and post distillation. The distinctive Absinthe color is all natural, and comes from the post distillation addition of herbs. Since the color is all natural, there are color variations per batch, and the color will also undergo some change in the bottle.

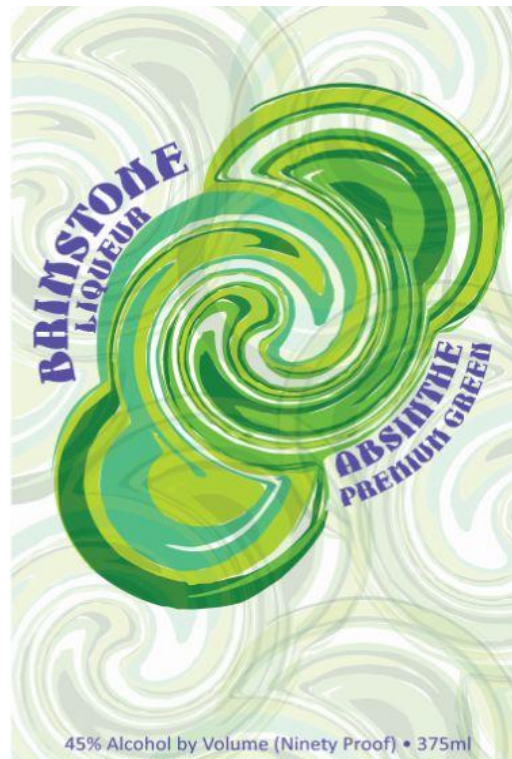
BRIMSTONE Absinthe has a backbone of the "Holy Trinity" of Absinthe; wormwood, anise and fennel, which balance the bitter and sweet headiness of the other botanicals.

To best preserve the color, BRIMSTONE Absinthe should be stored in a cool, dark environment.

45% ABV (90 proof)

Available in 375ml and 750ml bottles

Winner: Silver Medal, San Francisco World Spirits Competition, 2013



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