

Fernet Hunter



THE BRAND



Fernet Hunter

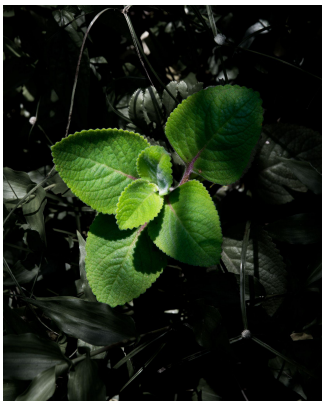
About

Fernet Hunter is created by Raphael Holzer and Neville Kotewall – two friends who met in Hong Kong and who share a passion for quality food and drink. While they come from opposite backgrounds, both Raphael and Neville believe in the importance of craftsmanship and artisanal products and their place within food and beverage culture.

Raphael's family history is embedded in alcohol production. His great grandfather, Oskar Holzer, was first introduced to the world of spirits with Fernet Stock in Trieste, Italy. Oskar helped build the Stock empire and guided the company through adversity at every turn, including relocating to Linz, Austria during the Second World War.

It was in Austria where his son, Guido Holzer, became an accomplished distiller at Stock and in the late 1960's, Guido branched out on his own to start Holzer & Holzer. Guido's son, Gilbert Holzer, eventually took over the business and continued the family craft of distilling in the Brunnwald Forest, 30 kilometers north of Linz. This is where Raphael grew up, where his own passion for the spirit industry began, and where Fernet Hunter is currently produced today

PRODUCT



Fernet Hunter

Country — Austria

Region — Braunwald

Type — Fernet

Seimaibuai — N/A

Alcohol — 29%

Vol Size — 700 ml

Wholesale Price upon request



Description

Fernet Hunter is a fresh take on a classic Italian bitter. Using a recipe that dates back to the early 1900's, this aromatic spirit is made from a select combination of botanicals, including Arnica, Orris Root, and Lavender, which are found in and around the Austrian town and forest of Brunwald. These herbs and spices are handpicked and dried during the hunting season, hence the name Fernet Hunter. Utilizing a low-temperature infusion method, the true essence of each ingredient is extracted, which gives Fernet Hunter its unique character and balance.

Established in collaboration between father and son (Holzer and Holzer), Fernet Hunter combines centuries of experience in distilling and alcohol trade with a modern approach in bartending. Fernet Hunter can be enjoyed in many ways, but it's best consumed chilled - with soda, tea, or in cocktails.

Taste

NOSE — Soft, slightly sweet floral note, with a slight citrus undertone, woody, complex spiced notes at the rear

TASTE — Bittersweet notes upfront, then warm herbal notes moving into a floral character in the middle palate. Journey starts from herbaceous spiced flavors moving through to sweet floral bitterness with lavender notes

FINISH — Sweet herbal notes with underlying flora in the mouth followed by a bark note and pleasant bitterness in the finish Best served in Highballs or Shaken Cocktails

PRODUCT



Fernet Hunter Granit

Country — Austria

Region — Braunwald

Type — Fernet

Seimaibuai — N/A

Alcohol — 29%

Vol Size — 700 ml

Wholesale Price upon request



Description

Fernet Hunter Granit is the second generation of the original Fernet Hunter and the second collaboration between father and son (Holzer/Holzer). A true bitter, what separates Fernet Hunter Granit from Fernet Hunter is its dryness, increased bitter notes, and decreased sugar content. In addition to Arnica, Orris Root, and Lavender, Fernet Hunter Granit is also made with Chamomile, which provides a strong aromatic character and complexity to this unique bitter.

The name "Granit" refers to the solid granite rocks that can be found throughout Austria's Mühlviertel region - a part of the Bohemian massif that stretches from the Czech Republic to the Northern parts of Austria. For our second spirit in the Fernet Hunter family, we wanted to create a bitter that truly captured the essence and dryness of granite. To mimic these characteristics, our recipe foundation was altered by increasing the ratio of roots and slightly decreasing the aromas of lavender and arnica.

Taste

NOSE — Woody, slightly earthy dry notes. An aromatic herbal undertone, with complex floral notes at the rear

TASTE — Dry bitterness upfront, then warm spice notes moving into floral herbal flavors in the middle palate. Journey starts from dry spices moving through to herbal touches, and chamomile notes

FINISH — Dry notes with mild spice in the mouth followed by a herbal and floral bitterness in the finish Best served in Highballs or Stirred Cocktails

INGREDIENTS LIST



Fernet Hunter

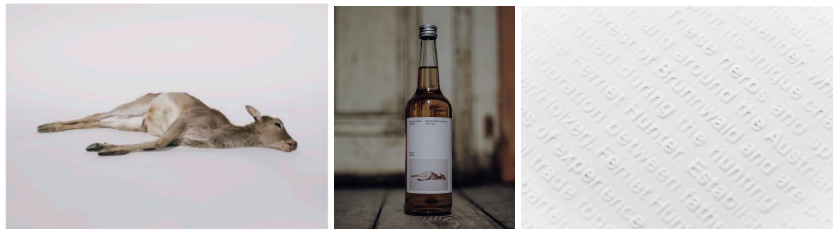
Arnica — Indigenous to mountainous regions, arnica is a herbaceous plant in the sunflower family. It's roots and flowers are known for their medicinal properties and are used in Fernet Hunter to provide a distinct herbal undertone to the spirit.

Orris Root — Found on the steep slopes of the Alps, orris root petals bring bittersweet notes and a violet-like aroma to Fernet Hunter. The root enhances the other herbs and spices used to make the spirit.

Lavender — At home in the rocky soil of The Muehviertel (upper Austria), lavender buds provide the aromatic quality to Fernet Hunter. Beyond the pleasant aromatics, the lavender also works as a tonic to settle the stomach.

Chamomile — Provides a strong aromatic character and complexity to this unique bitter. A plant that historically stands for comfort and courage - is also added, which naturally enhances the bitter notes and provides a smooth texture to the amaro.

Ingredients List



Specification

Commercial Name:	Fernet Hunter	Region:	Brunnwald, Austria
ABV %:	29	Visual description:	Light brown clear liquid
Wholesale Price:	Upon request	QTY Box:	6 Bottles

Base

90% Primasprit (Local Sugar Beet 85% ABV), 5% Barley Spirit (65% ABV), 5% Corn Spirit (68% ABV)

Botanicals

Including Arnica, Orris Root, Lavender and Angelica



Specification

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Base

90% Primasprit (Local Sugar Beet 85% ABV), 5% Barley Spirit (65% ABV), 5% Corn Spirit (68% ABV)

Botanicals

Including Chamomile, Orris Root, Lavender and Angelica

COCKTAIL RECIPE





Currantly Spritzing

INGREDIENTS

- 60ml Fernet Hunter
- 20ml Blackcurrant Cordial
- 60ml Sparkling Water
- 30ml Soda Water

Garnish: Berries, Mint Orange Twist

Method: Built



Sbagliato Fritzy

INGREDIENTS

- 30ml Fernet Hunter
- 25ml Rosso Vermouth
- 20ml Fresh Grapefruit Juice
- 90ml Sparkling Wine

Garnish: Lavender Sprig

Method: Built



Hunter Americano

INGREDIENTS

- 30ml Fernet Hunter Granit
- 25ml Rosso Vermouth*
- 90ml Soda Water

Garnish: Orange Twist

Method: Built



Nico Martini

INGREDIENTS

- 50ml Fernet Hunter Granit
- 50ml Gin Or Vodka*
- 5ml Orange Bitters

Garnish: Lemon Swirl

Method: Stirred



Tommy W'S Margarita

INGREDIENTS

- 30ml Fernet Hunter
- 15ml Reposada Tequila
- 15ml Fresh Lemon Juice
- 15ml Agave Syrup

Garnish: Himalayan Pink Salt

Method: Shaken



Granit Negroni

INGREDIENTS

- 45ml Fernet Hunter Granit
- 25ml Bianco Vermouth
- 25ml Gin

Garnish: Lemon Twist

Method: Stirred



Alpine Paloma

INGREDIENTS

- 30ml Fernet Hunter Granit
- 20ml Reposada Tequila
- 10ml Mezcal
- 15ml Grapefruit Cordial*
- 50ml Soda Water

Garnish: Chilli Salt

Method: Built



In - Cider Info

INGREDIENTS

- 60ml Fernet Hunter
- 90ml Appletiser

Garnish: Apple Fan

Method: Built



Chalming Highball

INGREDIENTS

- 30ml Fernet Hunter Granit
- 25ml Chamomile Cordial
- 15ml Calvados
- 60ml Soda Water

Garnish: Lemon Wedge, Chamomile Flower

Method: Built



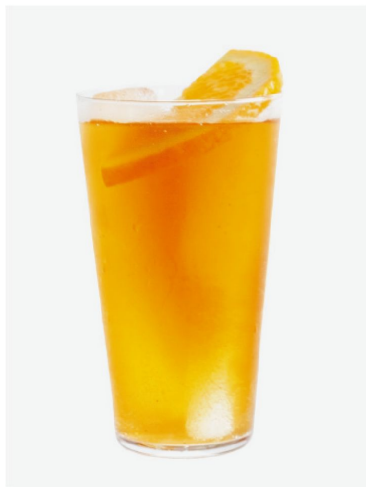
Ferneta

INGREDIENTS

- 50ml Fernet Hunter
- 30ml Fanta Cordial*
- 90ml Soda Water

Garnish: Orange Slice

Method: Built



OO'HI

INGREDIENTS

- 50ml Oolong Fernet Hunter Granit
- 15ml Oolong Nectar
- 90ml Soda Water

Garnish: Orange Slice

Method: Built

EVENT REFERENCE



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ESTD 2022

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