UNTER THURNER
DESTILLERIE

SELECTION
WALDLER SELECTION

Regional raspberries from Trentino are the protagonists of this raspberry geist. They thrive under the sun of the northern Italian Alps and are harvested by hand between June and October. The raspberries are then macerated in alcohol in our distillery before being distilled as a macerate into raspberry geist in our copper still using the discontinuous bain-marie method. But that's not all: the fine aroma of the regional raspberries only develops after two years of maturation. In 2023, the Waldler Selection was awarded 94 out of a possible 100 points at the Falstaff Tasting.

AROMA & TASTE
You perceive elegant, fresh and fruity raspberry aromas and on the palate you achieve full and very persistent raspberry notes.

TASTING
Give the Waldler Selection some time to develop in the glass and enjoy it at room temperature. The raspberry geist is an excellent accompaniment to desserts.

COCKTAIL
Rasperry Sour: 4 cl Himbeer Gin, 2 cl Waldler Selection, 1 cl forest fruit syrup, 1 cl sugar syrup, 2 cl lemon juice, raspberries as garnish. Pour all the ingredients into a shaker and shake vigorously. Pour into a martini glass and garnish with raspberries on a skewer.

Sales description	Geist
Item number	040215
Contents	1,5 l
Alcohol content	39 % Vol.
EAN Number	8028633000220
Bottles / carton	3
Bottle (kg)	2,48
Carton (kg)	7,64
Bottle dimensions (cm) WHT	10 x 40,5 x 10
Carton dimensions (cm) WHT	30,5 x 42 x 11
Ecolabel	GL70 – Glass Other 7 - Plastic

Also available in 0.5 liter and 0.2 liter formats

Status 09/2025 / Errors excepted
Image rights: Destillerie Unterthurner

PRIVATBRENNEREI / PRIVATE DISTILLERY
UNTERTHURNER GMBH / PLC
A.-Pattis 14, I-39020 Marling
T +39 0473 447 186, info@unterthurner.it
www.unterthurner.com
MwSt.-Nr./ VAT No. IT00918130212

DESTILLERIE UND SHOP / DISTILLERY AND STORE
A.-Pattis 14
I-39020 Marling

VERWALTUNG UND LAGER / ADMINISTRATION AND WAREHOUSE
Gampenstrasse/Gampen Street 27/1
I-39020 Marling