

VERTE  
SUISSE  
DISTILLED IN 2014



SWISS ABSINTHE SUPERIEURE

**KÜBLER**

PRODUCT OF SWITZERLAND  
SINCE 1863

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# VERTE SUISSE

DISTILLED IN 2014

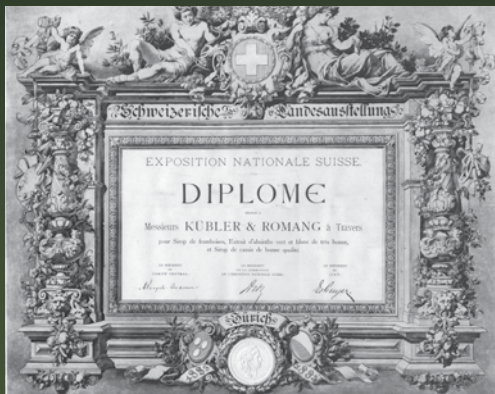
## A Limited Edition

Verte is the resurrection of an original formula created by our distiller Yves Kubler's Great Grandfather, Jacob Frederic Kubler, in 1875. We will distill this expression only from time to time and vintage date it. This 2014 vintage has only 6,100 numbered bottles for the United States.

## History

Absinthe is a product of Switzerland and traditionally Swiss Absinthe's are known to be clear in color. These have been both "Blanche" ("White") and "La Bleu" ("The Blue" for its blue hue). However, when it first emerged from the Val-de-Travers in the late 1800's, it had a natural green color. Through its great popularity at the time, it gained the nickname "La Fee Verte" ("The Green Fairy") and both the quality of the distillate and the mystique surrounding its effects, have allowed absinthe to survive a 100-year ban in Switzerland and many other major world markets including the United States.

In 1875, Jacob Frederic Kubler, created his own formula for a green absinthe in which the color was delivered naturally through the addition of certain herbs (Hyssop and Petite Absinthe). His "Verte" ("Green") was almost immediately recognized as the best on the market with a gold medal awarded at the Swiss National Exhibition in Zurich in 1883. It is this recipe that you hold in your hands now.



Gold Medal Zürich 1883

## The Art of Distilling "Verte"

The distillation of absinthe remains secretive and has been passed down from fathers to sons through the generations. The technique behind the production of "Verte" is complex and more challenging than the production of a "Blanche" ("White") - the clear absinthes that are typically produced in Switzerland.

In a three-step process, Kubler's "Verte" begins as a clear distillate with a base of grain neutral spirit composed of wheat, rye and barely infused with Grand Absinthe, Star Anis, Fennel and other herbs.

In the second step, half of the initial distilled infusion is used for coloring (maceration). Fresh batches of herbs (Lemon Balm, Hyssop, Mint and Petite Absinthe known as Roman Wormwood) are added to the spirit, which is gently warmed for several hours. This process imparts flavor and the 'green' color (chlorophyll) to the spirit.

In the third step, the maceration is reunited with the remaining clear distillate. Following reduction the colored spirit is then stored in an eau-de-vie barrel for several weeks allowing it to clarify. Verte is not filtered in any manner before bottling allowing as much flavor retention as possible. As with all artisanal products that are produced in small batches without chill filtration, some slight residues will remain in the bottle.

## Appearance

Verte has a high proof (72% ABV) as required to stabilize the color because chlorophyll breaks down at lower proofs. In its first few months, Verte will retain its luminous green color and then slowly mellow into amber without altering the quality of the product. In fact we believe the flavor improves with age. Ultra violet light can cause this absinthe to lose its balance and so we strongly recommend that it be stored upright, in a cool, dark place.

## How To

We suggest that you enjoy Verte in the traditional way with 4 to 5 parts ice cold water with or without a sugar cube.

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