



Kosher Product



BADEL HRVATSKA STARA ŠLJIVOVICA

Badel 1862 d.d., Zagreb, Croatia

Vintages # 460352 | 40.0% alc./vol. | \$34.95 | 750mL

"Bistrica" plum variety is the basis of this magical brandy. Rich and full plummy aroma with woody, vanilla and toasted almonds notes. Smooth, slightly dry feel, lingering tastes of plum and oak.

Plum spirits are known in France, Germany, Switzerland and in Adriatic region: "Slivovitz" ("Slivovica" in and around Croatia, "slibovitz" in Romania)

Badel Hrvatska Stara Šljivovica achieved a cult status comparable with the status of whisky in Scotland.

"Delicate and fragrant elements of stone fruit, apricot and plums alongside an array of toasted nuts and woody spices. Would be good as an after dinner digestive, as per tradition with prunes - or sipping cozily in the evening. Pairs well with putting on a sweater and sitting outside after raking the leaves."

(NatalieMacLean.com, 2020)

natalie maclean
wine reviews & ratings



History:

Badel 1862 is the largest and oldest wine and spirits producer in Croatia, continuing and cultivating the rich tradition inherited from the renowned companies Pokorny, Patria, Arko and Badel Vinoprodukt. Throughout its history Badel 1862 won numerous awards. The first one was obtained for Gorki Pelinkovac liqueur from Pokorny, the Silver Medal at the World's Fair, Paris, in 1867.

Production:

Carefully harvested at the optimum ripeness native plum variety Bistrica fruits are fermented and distilled, under the old tradition with a few secrets in fruit processing, preservation and aging.

Serving tips:

The bouquet of Badel Plum Brandy is best enjoyed at room temperature in brandy tulips as an after-dinner drink or as an ingredient in fine desserts or confections. Badel Hrvatska Stara Šljivovica will reveal its elegance if you serve it chilled as an aperitif or with prunes after a meal. Thanks to its aromatic flavour it's becoming an integral component to many cocktails.

Traditionally, Croatians enjoy Plum Brandy with dried prunes as a digestive. Alternatively try it from the freezer as an aperitif.

Jane Staples & Andrea Shapiro, NatalieMacLean.com'20

90p

Natalie MacLean'20

89p

SIP Award'20

GOLD

International Spirits Challenge'20

SILVER

NY International Spirits Competition'21

BRONZE

Wine & Spirits Wholesalers of America '17

SILVER

Wine & Spirits Wholesalers of America '14

GOLD



COCKTAILS WITH BADEL HRVATSKA STARA ŠLJIVOVICA

Vintages # 460352

SPACE ODITY

- 40 mL Badel Hrvatska Stara Šljivovica
- Candied cherries
- Sprinkled with cinnamon inserted into a glass



IT'S A KIND OF MAGIC

- 40 mL Badel Hrvatska Stara Šljivovica
- 150 mL Sauvignon Daruvar
- 50 mL soda or mineral water
- Fresh raspberries
- Inserted into a glass with ice



ODESSA

- 40 mL Badel Hrvatska Stara Šljivovica
- 100 mL cranberry
- 50 mL grapefruit juice
- 0.5 mL lemon juice
- Decorate with cherry and lime



CHEER UP

- 40 mL Badel Hrvatska Stara Šljivovica
- 150 mL 7 Up/ Sprite
- 0.5 mL blueberry juice
- Decorate with apple and cherry



YELLOW FEVER

- 40 mL Badel Hrvatska Stara Šljivovica
- 2-3 smaller slices of smoked cheese and spring of rosemary



WILDFIRE

- 40 mL Badel Hrvatska Stara Šljivovica
- 0.5 mL fill Somersby over ice
- Decorate with fresh lime





BADEL HRVATSKA STARA ŠLJIVOVICA

LCBO # 460352

CANADIAN ACCOLADES

<p>Natalie MacLean'20</p>	<p><i>What a treat! This traditional Croatian plum brandy is lovely on its own or try it as part of several cocktail recipes included on the bottle neck tag. Aromas of ripe dark plums and spices. (89)</i></p>
<p>Jane Staples'20</p>	<p><i>Sljivovica Plum Brandy is Croatia's favourite and most famous brandy, made from the native Bistrice variety. Fragrant, velvety smooth and bursting with ripe plum flavours, it feels lighter in the mouth than many other brandies. Enjoy it neat, on ice or in cocktails. It has achieved a cult status and is as popular in Croatia as whisky is in Scotland. I'd love to try this added to a mug of hot apple cider with a splash of fresh lemon juice and a cinnamon stick for a fragrant fall sipper. Zivjeli! Cheers! (90)</i></p>
<p>Andrea Shapiro'20</p>	<p><i>Delicate and fragrant elements of stone fruit, apricot and plums alongside an array of toasted nuts and woody spices. Would be good as an after dinner digestive, as per tradition with prunes - or sipping cozily in the evening. Pairs well with putting on a sweater and sitting outside after raking the leaves. (90)</i></p>
<p>Craig Haynes'20</p>	<p><i>Badel's Stara sljivovica was pleasingly light and approachable in my glass. Crafted from the Bistrice variety of plum, this rakija revealed discreet, clean, fresh scents and flavours of plum, lemon zest and spice. Gold in colour and aged in Slavonian oak. Consume this Croatian sljivovica as an aperitif or in a cocktail, but serve it chilled in order to maximize its aromas and flavours. Enjoy. (88)</i></p>
<p>Molly Amoli Shinhat'20</p>	<p><i>A classic Croatian spirit, Badel Sljivovica Plum Brandy pours a very pale gold. Swirling round the glass, on the nose it gives a heady mix of menthol, plum, vanilla, and cedar. On the palate, big plum notes with hints of lemon and clove-spiked orange, combine with the spicy notes from ageing... Serve chilled as an aperitif or after supper with prunes or nuts. For a fruity, spicy after supper cocktail, try my "Lockdown Crown" cocktail in an old fashioned glass. One shot of plum brandy, 1/3 shot of Tawny Port. (Use whatever you have on hand. I used Ferreira's Dona Antonia Reserva Tawny Port.) Stir. Garnish with a blood orange wedge. The port takes the edge off the brandy, and its plum and fruit notes marry beautifully with the brandy's flavours and aromas. Perfect on a cool fall evening with a cat in your lap or a dog snoozing nearby, and a murder mystery.</i></p>