

JULLIUS DISTILLERY SLIVOVITZ



Julius Slivovitz is made from Israeli black diamond plums and local spring water. Over 10,000 pounds of fresh picked plums from local farms are washed, destoned, and mashed before being fermented for 14 days. The mash is then distilled in a copper pot still to 80% abv before being diluted to 42% abv and rested for six months in stainless steel tanks before bottling. Think baked fruit, sweet spice, with a delicate, plummy flavor profile.



42% abv • 750ml • No additives • Certified Kosher

ABOUT JULLIUS DISTILLERY

The man behind Julius Distillery in Israel is Yuval J. Hargil (also known as Joov), a former restaurant critic with a huge interest in spirits. He launched his distillery in 2008 and has since been using solely local ingredients, such as the citrus fruit Etrog, mandarin, prickly pear, fig, and a number of varieties of grapes. Everything is produced naturally with no added sugar, caramel, or coloring. Distillation takes place in a copper alembic still heated via solar energy, and only spring water is added to the spirit.