

It's the sin in absinthe that makes it so much fun

**NEW**

# Hapsburg® Red Absinthe



## Absinful Hapsburg® Red Absinthe



Hapsburg® 69, a new absinthe that's very red and lots of fun.

69% volume - why else would we call it 69 - it's stylish, with an alluring taste, great with iced water, or in cocktails.

Thrill your senses with the deep red colour, distinctive aroma and tongue tingling taste. A drink to be enjoyed with friends after dark, but don't tell everyone!

Red, sensuous and thrilling, what more could you possibly want...

Produced in tall elegant frosted bottles - packed 12 x 50cl.

			<small>Rec. retail shelf price per bottle inc. VAT</small>
<b>Hapsburg® 69 RED Absinthe</b>	69%	12 x 50cl	<b>£ 29.95</b>
<small>(Mix 3:1 with ice water &amp; serve in tumbler filled with crushed ice &amp; sprig of mint)</small>			



**DEDO™** Assenzio Italiano 12 x 20cl  
Italian Absinthe in a slim tall bottle 75%

Rec. retail shelf price per bottle inc. VAT  
**£ 15.54**

### Absinthe Spoons

Silver plate £7 +p&p  
Solid Silver £59 +p&p  
*(Hallmarked)*



**Green Matches**  
Absinthe Speciality  
Pack of 10 Tubs  
£ 6.00 +VAT

**How to drink Absinthe:** - Classically in Switzerland, where absinthe was born, & then in France, it was drunk by very slowly trickling cold water over a sugar cube which sat on a special Absinthe spoon, balanced over a shot of Absinthe in the glass... that was how it was done... In the Czech Republic, where Absinthe has been recently made and heavily commercialised, it has become popular to burn / caramelize a sugar cube & then stir this into a shot of Absinthe and dilute with water. This is a fun way to enjoy the drink, but be very careful with the higher strength versions! In our view, Absinthe is best enjoyed by simply filling a tumbler with crushed ice, pouring over a shot of Absinthe & serve with a carafe of water to dilute to taste. We do NOT recommend drinking neat as a shooter, as it is just too strong to be enjoyed in this way.  
**Warning: Drinking to excess can damage your health.**