

2026|27

Prinz

FEIN-BRENNEREI

seit 1886

AUTUMN
WINTER

www.prinz.cc

PRODUCTS ▾ NOVELTIES ▾ ENJOYMENT ▾ RECOMMENDATIONS ▾ RECIPES ▾ INFORMATION


*Welcome to the
Schnaps-Prinz!*



HIGHEST QUALITY FOR 4 GENERATIONS



WHEN PASSION BECOMES ENJOYMENT

As the days get shorter, nature settles into a state of tranquillity and the first wisp of mist settles over the Leiblachtal, a very special time begins for us. A time when we draw closer together – with family, friends and the people who are dear to our hearts. A time full of encounters, good conversations and shared moments that linger in the memory.

It is precisely for these moments that we have been making schnapps for generations.

The contents of every glass reflect all the hard work and effort that has gone into it. It is the sum of all the small and large steps taken over the course of a whole year. The work in our orchards, the observing, researching and learning. The close collaboration with the fruit farmers who share our passion for the finest fruit and for working with nature. The experience of the family and the master distillers. The patience required during the maturation process. And the many people who put their heart and soul into their work every day to create special moments of enjoyment from high-quality raw materials.

For over 140 years, we have been able to live this craft and enjoy its fruits. It is a responsibility that fills us with pride. Because quality does not happen by chance. It stems from experience, meticulous care and the conviction that only the very best is good enough. Throughout our annual cycle, you accompany us all year round



– from the first blossoms in spring, through the harvest in autumn, right through to the maturation and refinement of our specialities.

Because true craftsmanship never ends. It is with us every single day. That is why we would like to show you what lies behind the Prinz Fine Distillery. Who we are. What drives us. And why we do what we do with such enthusiasm every day.

You're also welcome to visit us in person at our distillery, or find out more about our craft on an online tour. It's a passion that has been part of our family for four generations and one that we're privileged to keep alive together with our staff, partners, fruit farmers and you, our loyal schnapps friends.

We would like to thank you from the bottom of our hearts!

Thank you for your trust. Thank you for your loyalty. Thank you for making our products part of your special moments.

We wish you an enjoyable autumn, a cosy winter and many moments you'll love to share with one another.

Thomas & Maximilian Prinz

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CRAFTSMANSHIP, SHAPED BY TIME AND EXPERIENCE

Since 1886, our distilling craft has stood for a deep-rooted dedication and a clear commitment to quality. We are driven by a firm belief: only what meets our high standards finds its way into the bottle. From the first blossoms in spring, through ripening in summer, to gentle processing, we tend to each fruit with care and attention throughout its natural cycle.

Knowledge accumulated over four generations is combined with modern technology. The result is spirits that impress with their clarity, depth and distinctive character – created for lasting enjoyment.

THE FRUIT AS THE SOURCE

Over the years, an idea has grown into a genuine passion: our own orchards, where we grow, tend and conduct research. Here, apples, pears and elderberries thrive in ideal conditions – tended with patience, respect and experience. The carefully harvested fruit forms the basis for everything that follows.

During further processing, this is transformed into a fruity mash – the start of a meticulous process. Fermentation then begins in temperature-controlled tanks. Over a long

period of time, under carefully controlled conditions, fructose is converted into alcohol, laying the foundation for a distillate of exceptional quality.

DISTILLATION WITH PRECISION

The fermented mash is distilled under vacuum in two stages – a particularly gentle process designed to preserve the delicate characteristics of the fruit. The first distillation produces the raw spirit, whilst the second run extracts the refined spirit, which is separated into its components with the utmost care.

Only the middle cut – the heart of the distillate – meets our standards for purity, character and depth. It is precisely this part that forms the basis for our schnapps and liqueurs.

MATURING WITH TIME AND CALM

Whether in earthenware or wooden barrels, every spirit is given the time and space to develop. In the fine-pored earthenware, it develops its structure, gains depth and brings out its distinctive characteristics. A small portion evaporates year after year – the ‘angel’s share’ – a natural process that requires patience and gives rise to quality.

In the wooden barrel, the distillate undergoes a unique maturation process: subtle notes of vanilla, delicate toasted undertones and a hint

of caramel develop through interaction with the wood. The distillate takes on an amber hue and gains in complexity. Over time, its character matures – becoming soft, harmonious and characterised by the charming cask note that makes our Old Varieties so distinctive.

TIME AS A KEY COMPONENT

Good spirits are not produced in a hurry. They require care, experience and, above all, patience – because true quality takes time to develop.



“A good schnapps is like a story passed down through the generations – matured over time, yet always the same at its core.”

Thomas Prinz Sr.



**RICH, WELL-
ROUNDED
PERFECTION**



**INNOVATIVE
DISTILLATION
TECHNOLOGY**



**EXQUISITE RAW
MATERIALS**



A WHOLE YEAR AT THE PRINZ FINE DISTILLERY

Distilling schnapps is a craft in harmony with nature. From tending the fruit trees through to the blossoming and ripening of the fruit, right through to the harvest and processing, everything at the Prinz Fine Distillery follows the natural cycle of the year. We accompany every step with artisanal skill – for quality you can taste.



Winter (Dec – Feb)

When the days are at their shortest, a new year is already beginning in the orchard. Nature gathers strength; our fruit trees are carefully pruned and prepared for the coming season. The mild climate of Lake Constance supports this process and lays the foundation for healthy fruit, from which our fine spirits will later be produced.



Autumn (Sep – Nov)

Before a fruit is transformed into a fine spirit, its transformation begins with great care and attention. Each variety of fruit is processed individually to preserve its unique character. Gentle fermentation turns ripe fruit into a mash – the first step on the journey towards the unmistakable Prinz specialities.



Spring (March – May)

With the first warm rays of sunshine, the orchard comes to life once more. Magnificent blossoms unfold from tiny buds, laying the foundation for the coming harvest. Bees and bumblebees ensure pollination during this special time. Our orchard specialists engineers closely monitor the blossoms and buds during this period and implement appropriate protective measures where necessary.



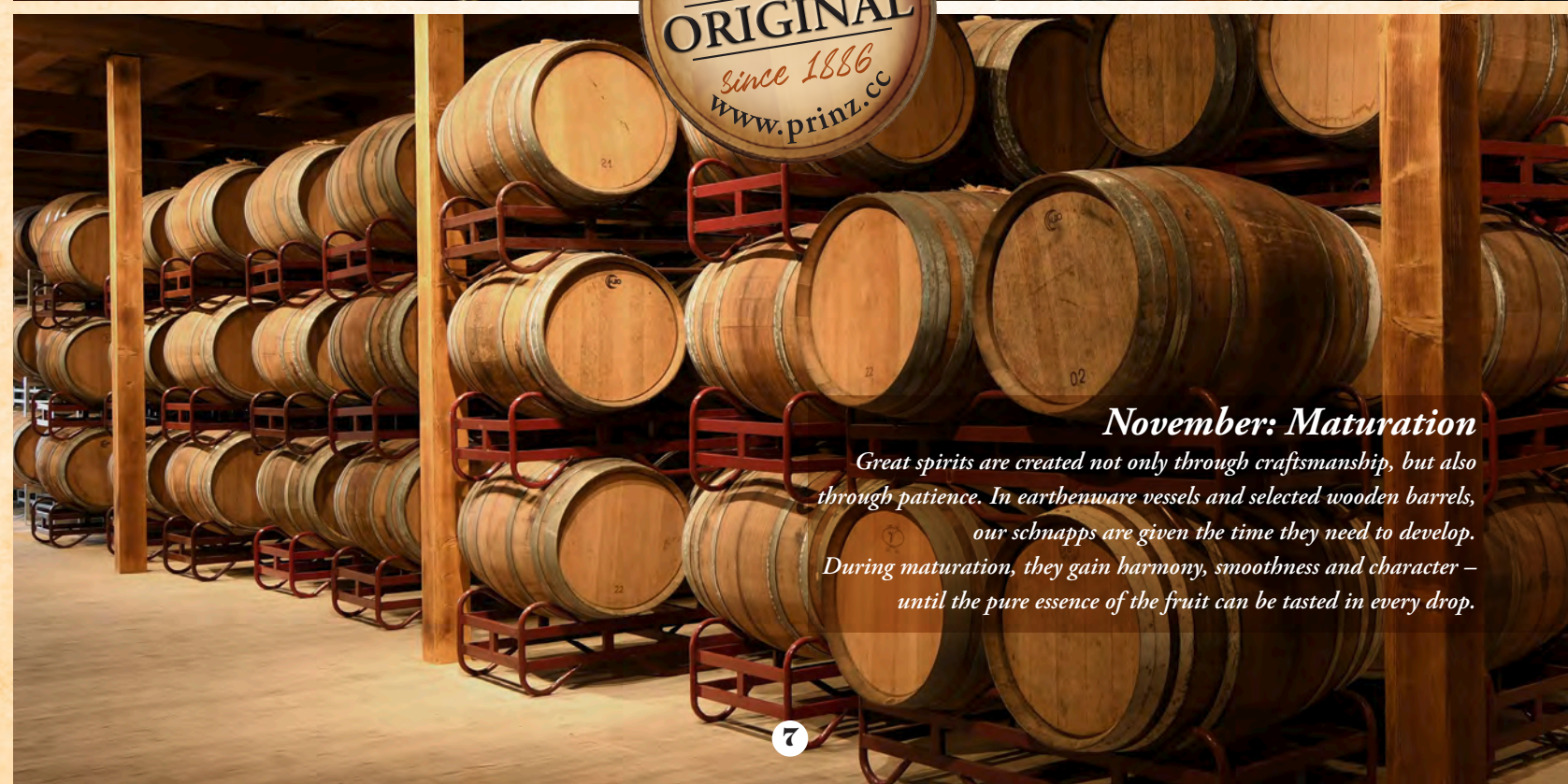
Summer (Jun – Aug)

After flowering, the period of growth and ripening begins. The trees focus their energy on those fruits that have the potential to ripen. We support this process through targeted pruning, sufficient water and a good supply of nutrients. Sun, rain and the interplay of nature shape each vintage in a unique way. Until, finally, the right moment arrives: when flavour, sweetness and freshness come together perfectly, the fruit is harvested by hand – ready for its journey to the fine distillery.

OUR ANNUAL HIGHLIGHTS

October: Distillation

In our distillery, carefully fermented fruit is gradually transformed into a special spirit. Thanks to gentle vacuum distillation, even the finest fruity notes are preserved. With experience, a delicate touch and a careful selection of the 'heart' of the distillate, the master distiller brings out the characteristic flavour of each variety.



November: Maturation

Great spirits are created not only through craftsmanship, but also through patience. In earthenware vessels and selected wooden barrels, our schnapps are given the time they need to develop. During maturation, they gain harmony, smoothness and character – until the pure essence of the fruit can be tasted in every drop.



“Our daily work, our constant dedication and our unyielding pursuit of perfection are all dedicated to ensuring the very best taste experience!”

Thomas Prinz
Thomas Prinz



PRINZ OLD VARIETIES ...

...THE ORIGINALS WITH A DELICATE WOODEN BARREL FLAVOUR

THE FINEST ART OF DISTILLING

It is in our distillery on Ziegelbachstrasse that the foundation for every Old Variety is laid. A two-stage vacuum distillation process preserves the delicate structures of the fruit, allowing them to unfold clearly and authentically in the distillate. Every step requires patience and precision until the fruit is transformed into a fine spirit.

ENHANCED WITH FRUIT EXTRACTS

Homemade extracts made from gently dried fruit enhance the characteristic flavour of each variety and give every spirit its distinctive character.

DOUBLE MATURATION – FULL-BODIED

To begin with, our Old Varieties are stored for several years in traditional earthenware vessels. During this time, they develop their fruity finesse, a pleasant smoothness and subtle hints of vanilla and caramel, until they acquire a harmonious and rounded flavour.

WOODEN BARREL: A TRUSTED COMPANION

The distillate is then aged in specially designed wooden barrels. Special slats inside the barrels ensure close contact between the wood and the distillate. This imparts depth, elegance and a distinctive wooden barrel character, shaped by time and craftsmanship.

FINISHED WITH CARE

Only once our master distillers have personally determined the perfect level of maturity, the Old Varieties are bottled. The staff at the bottling plant pour these ‘golden treasures’ into the bottles – the highest standards of hygiene are maintained. The distinctive bottle labels and traditional swing tops for the Old Varieties have always been applied by hand.

All varieties are available in 1.5 l, 1 l, 0.7 l, 0.5 l, 0.35 l and 0.2 l swing-top bottles.

8 FINE VARIETIES FOR EXCEPTIONAL ENJOYMENT!

ALTE MARILLE
Old Apricot Schnapps

ALTE WILLIAMS-CHRISTBIRNE
Old Williams Pear Schnapps

ALTE HAUS-ZWETSCHKE
Old House Plum Schnapps

ALTER BODENSEE-APFEL
Old Lake Constance Apple Schnapps

ALTE HASELNUSS
Old Hazelnut Schnapps

ALTE WALD-HIMBEERE
Old Forest Raspberry Schnapps

ALTE KIRSCHKE
Old Cherry Schnapps

ALTE ERDBEERE
Old Strawberry Schnapps

*For decades,
with the original
41 % vol*

5
SELECTED VARIETIES ARE ALSO AVAILABLE
IN 0.2 LITRE HIP-FLASKS!



*100% pure enjoyment
for four generations!*



WHAT MAKES THE OLD VARIETIES UNIQUE

For four generations, our passion for distilling has been at the heart of the Prinz Fine Distillery. Drawing on our experience and dedication, and recognising that quality takes time, our Old Varieties are crafted using traditional methods and a commitment to ensuring that every drop contains only the very best.

THE PATH TO EXCEPTIONAL QUALITY

- Carefully selected, fully ripe fruit from orchards
- Gentle distillation using modern vacuum technology at 48.4 °C
- Traditional expertise passed down through four generations
- Careful maturation in earthenware and wooden barrels
- Craftsmanship and the right sense of the perfect moment

Prinz, TRADITIONALS WITH 40% VOL – FOR 4 GENERATIONS

Even our great-great-grandfather Thomas Prinz, a fruit grower, knew exactly when the time was right for harvesting. This knowledge continues to guide our distilling craft to this day. Every single step – from selecting the fruit and processing the mash to the careful separation of the heart of the distillate – is guided by a clear principle: to produce a schnapps that authentically reflects its origins.

**HONEST.
CLEAR.
FRUITY.
SINCE 1886.**

THE *original*
TRADITIONALS
WITH 40 % VOL
FROM Prinz



It all began with an idea: Thomas produced his first schnapps using fruit from his own orchard – clear, full-bodied and imbued with the character of the fruit. This laid the foundation for the Original Prinz Traditionals, with a genuine 40 % vol. To this day, this legacy is upheld and enhanced with modern distillation techniques. Vacuum distillation at low temperatures ensures a particularly gentle processing method. This preserves the delicate fruit notes that distinguish each variety and make it unmistakable.

• *Original recipe from Prinz – since 1886*

• *Gentle vacuum distillation – for a distinct character*

• *Presented in the distinctive bottle with a long Prinz tradition*

• *Fruity schnapps with 40 % vol*

• *Full-bodied and fruity on the palate – with a long, robust finish*

• *Serving suggestion: 14 – 20 °C in the Prinz Exclusive glass*

THE *original*
TRADITIONALS
WITH 40 % VOL
FROM *Prinz*

VARIETIES FOR THE PERFECT INDULGENCE!



**WILLIAMS-CHRISTBIRNEN
SCHNAPS** 40 % vol
Williams Pear Schnapps
1 Litre | 0.5 Litre

SAUBIRNEN SCHNAPS 40 % vol
Saubirnen Pear Schnapps
1 Litre | 0.5 Litre

OBST SCHNAPS
Fruit Schnapps
1 Litre 38 % vol
1 Litre 40 % vol
1 Litre 45 % vol
1 Litre 40 % vol - From The Wooden Barrel

QUITTEN SCHNAPS 40 % vol
Quince Schnapps
1 Litre | 0.5 Litre

MARILLEN SCHNAPS 40 % vol
Apricot Schnapps
1 Litre | 0.5 Litre

GRAVENSTEINER SCHNAPS
40 % vol
Gravensteiner Schnapps
1 Litre | 0.5 Litre

KIRSCHEN SCHNAPS 40 % vol
Cherry Schnapps
1 Litre | 0.5 Litre

HIMBEER SCHNAPS 40 % vol
Raspberry Schnapps
1 Litre | 0.5 Litre

HEIDELBEER SCHNAPS 40 % vol
Blueberry Schnapps
1 Litre | 0.5 Litre

HOLUNDER SCHNAPS 40 % vol
Elderberry Schnapps
1 Litre | 0.5 Litre

VOGELBEER SCHNAPS 40 % vol
Rowanberry Schnapps
1 Litre | 0.5 Litre

WACHOLDER SCHNAPS 40 % vol
Juniper Schnapps
1 Litre | 0.5 Litre

ZIRBEN SCHNAPS 40 % vol
Arolla Pine Schnapps
1 Litre | 0.5 Litre

MEISTERWURZ SCHNAPS 40 % vol
Masterwort Schnapps
1 Litre | 0.5 Litre

ENZIAN SCHNAPS 40 % vol
Gentian Schnapps
1 Litre | 0.5 Litre

HASELNUSS SCHNAPS 40 % vol
Hazelnut Schnapps
1 Litre | 0.5 Litre

SELECTED VARIETIES ALSO AVAILABLE IN THE HIP FLASK EDITION 0.2 LITRE!



Sonig Birnerla - 34 % vol
Mild honey pear schnapps -
pear schnapps refined with real
blossom honey.

Simbeerla - 34 % vol
Mild raspberry schnapps -
with the taste of sun-ripened raspberries.

Soadla - 34 % vol
Mild blueberry schnapps -
a fruity speciality

Sonig Marillerla - 34 % vol
Mild honey apricot schnapps -
with apricot flavour and blossom honey.

Erdbbeerla - 34 % vol
Mild strawberry schnapps -
Fruity and fresh, with intense berry notes.

Nusserla - 34 % vol
Mild hazelnut schnapps -
with subtle roasted notes and an intense
nutty flavour.

Orangerla - 34 % vol
Mild orange schnapps -
refreshingly fruity and pleasantly smooth.

Sonig Quitterla - 34 % vol
Mild honey quince schnapps -
finest delicacy with quince distillate and
blossom honey.

Available
in 0.5 and 1 litre
bottles.

Birnerla - 34 % vol
Mild pear schnapps -
with the taste of fully ripe pears and
a smooth finish.

Kirscherla - 34 % vol
Mild cherry schnapps -
a floral and fruity taste of fully ripe cherries.

Pfirserla - 34 % vol
Mild peach schnapps -
with an intense scent and peach flavour.

Zwetschgerla - 34 % vol
Mild plum schnapps -
fragrant schnapps with an intensive
fruity note.

These mild and fruity 34 % vol
spirits are available in 13 delicious
varieties. Hand-picked fruits with
the finest varietal character, carefully
processed and mashed at the ideal
fermentation temperature. Gently
distilled several times under vacuum,
we extract the heart of the spirit,
which is then aged for several years
in earthenware.



THE FRUITY ONES

WITH MILD 34 % VOL CHEERS TO THE FLAVOUR OF FRUIT

Feiner Haus Schnaps

THE ORIGINAL FROM THE SCHNAPS-PRINZ

Unmistakable and full-bodied in flavour,
delicate and fruity on the nose. Sun-ripened,
juicy apricots are the raw material
for our popular Hausschnaps.

OUR TIP FOR YOU
Haus Schnaps
Apricot!

... With fruity
34 % vol



Available in 0.5 litre, 0.7 litre, 1 litre,
and 1.5 litre bottles and in the 0.2 litre
stainless steel hip flask.

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DER NOBILANT

HANDCRAFTED PREMIUM LIQUEUR

Liqueur composition for men with 37.7 % vol who appreciate authentic taste experiences.

LIQUEUR KAKAO

Cocoa - Bitter-sweet cocoa liqueur made from hand-picked premium cocoa beans.



LIQUEUR ORANGE

Orange - Bitter-sweet and crystal-clear liqueur made from orange peel and orange juice distillate.



LIQUEUR KAFFEE

Coffee - Finely spiced, crystal-clear coffee-liqueur made from delicately roasted Arabica beans.

NOBILADY

Real enjoyment for real connoisseurs with lovely 17.7 % vol.



LIQUEUR KAKAO

Kissed by sweet Apricot

Cocoa - A full-bodied liqueur speciality with the flavour of the finest premium cocoa - with juicy, sweet apricots.

LIQUEUR KAFFEE

Kissed by fruity cherries
Coffee - A fine liqueur with the flavour of highland Arabica coffee beans - and fresh, fruity cherries.



LIQUEUR ORANGE

Kissed by refreshing Coconut
Orange - An exotic liqueur with the full flavour of sun-ripened oranges - and a hint of coconut.



Nobilant
Jigger

POWERFUL STRONG CRYSTAL CLEAR

Available in a 0.5 litre bottle and also in a metal tin.

Available in a 0.5 litre bottle and also in a metal tin.

JUICY EXOTIC FRUITY

Nobilady
Tumbler

EGGNOG

Whisked until particularly creamy

Whether enjoyed pure, in a cocktail or in a dessert – its pleasantly smooth texture and subtle alcoholic flavour have long made the traditional Prinz eggnog a classic treat. Our eggnog liqueurs are produced according to a time-honoured recipe. The finest ingredients and careful preparation guarantee the highest quality. Depending on the variety, the eggnog is enhanced with mocha, orange or genuine Bourbon vanilla.

EIERLIKÖR KLASSIK

Eggnog Classic

EIERLIKÖR MOKKA

Eggnog Mocha

EIERLIKÖR ORANGE

Eggnog Orange

EIERLIKÖR VANILLE

Eggnog Vanilla

Available in
0.5 litre
bottles.



Fresh hay milk
from the alps



With eggs from
happy chickens



Gently whisked
by hand

15 % vol

*Best served at
10–12°C*



KAISER RUM LIQUEUR

5 STRONG VARIATIONS WITH
40 % vol

Creative rum creations: full-bodied,
full of character and smooth on the palate.
Ideal for pure enjoyment or for enhancing
cocktails, tea and coffee.



*Powerful and
rich in tradition*

Drinking recommendation:
15–18°C

RUM-COCONUT
exotic rum-infused

RUM-CHOCOLATE
tart and sweet

RUM-CHERRY
sweet and fruity

RUM-CARAMEL
full-bodied and mild

RUM-ORANGE
fruity fresh

Available in
0.2 and 0.5 litre bottles.

PRINZ CREAMS

Ideal as a gift or for own enjoyment

TEMPTING CLASSICS

ERDBEER CREAM – 15 % vol

Strawberry Cream - a fruity strawberry treat – perfect for all seasons!

SCOTCH CREAM – 16 % vol

Scotch Cream - tenderly melting chocolate and Scotch makes the fine cream just perfect.

HASELNUSS CREAM – 15 % vol

Hazelnut Cream - with a delicious hazelnut flavour and a hint of nougat.

MOKKA CREAM – 15 % vol

Mocha Cream - with a delicate coffee flavour – best enjoyed cold!

KLETZEN-TRAUBEN CREAM – 15 % vol

Dried pear & Grape Cream - a unique liqueur with subtle notes of dried pears and grapes.

NOUGAT CREAM – 15 % vol

Nougat Cream - rich, indulgent chocolate and nut speciality from Prinz.

FESTTAGS CREAM – 18 % vol

Festive Cream - Made from the finest chocolate, coconut and roasted hazelnuts.

AVAILABLE IN
0.5 LITRE
BOTTLES

- *Delicate, creamy indulgence*
- *Crafted with care using our old recipes*
- *Made with the finest local ingredients*
- *Nobly coordinated flavours*
- *The perfect gift idea for family and friends*
- *For creative desserts and cocktails*



INNOVATIVE SPECIALS

PRINZALINEN LIKÖR – 15 % vol

Truffle Liqueur - A delicately creamy liqueur with a praline-like taste.

EI-COCO LIKÖR – 18 % vol

Eggnog-Coconut Liqueur - with an exotic hint of coconut.

RUM CREAM – 17 % vol

Rum Cream - Rum and cocoa combine to create a unique taste experience.

SALTED CARAMEL CREAM – 17 % vol

Salted Caramel Cream - with real Fleur de Sel. Also available in a 0.2 litre bottle

EDELMOHN CREAM – 15 % vol

Fine Poppy Cream - a delicate poppy seed treat with a pleasant sweetness.

SALTED PISTACHIO CREAM – 17 % vol

Salted Pistachio Cream - it combines exquisite pistachios with fine Fleur de Sel.

PRINZELLO COCO CREAM – 15 % vol

Coconut cream - a creamy liqueur with hints of coconut.

Available in
0.5 litre
bottles





A LIQUEUR FOR EVERY MOOD –
LET OUR CLASSIC FRUIT LIQUEURS
TEMPT YOU!

The finest fruits and blossoms, hand-picked and processed according to Prinz traditional recipes. We use the selected raw materials, freshly harvested, to make juice at our orchard, which we then process further in our liqueur kitchen. This allows us to preserve the delicate flavours of the ingredients as effectively as possible. The high fruit juice content makes them a particularly intense and flavourful fruit treat – best enjoyed pure and well chilled at 8 to 15 °C.

RECIPE IDEA

Prinz Apple Sprizz

4 cl Prinz Red Apple Liqueur 17 % vol • 2 cl Prinz Williams Pear Schnapps 40 % vol

3 cl lemon juice • 6 cl ginger beer • ice cubes

Apple slices • Fresh rosemary

Fill a glass with ice, add Red Apple Liqueur, Williams Pear Schnapps and lemon juice. Top up with ginger beer and stir gently.

Garnish with a slice of apple and a sprig of fresh rosemary – a summery treat with a fruity and herbaceous twist!



AVAILABLE
IN 0.5 LITRE
BOTTLES

Traditional liqueurs

QUITTEN LIKÖR 18 % vol | Quince
GRANATAPFEL LIKÖR 17 % vol | Pomegranate
ROTER APFEL LIKÖR 17 % vol | Red Apple
VOGELBEER LIKÖR 25 % vol | Rowanberry

WILLIAMS-BIRNEN LIKÖR 25 % vol | Williams Pear
HOLUNDERBLÜTEN LIKÖR 18 % vol | Elderflower
ERDBEER-RHABARBER LIKÖR 17 % vol | Strawberry rhubarb
ALT WIENER ZWETSCHKEN LIKÖR 16 % vol | Old Vienna Plum

KIRSCHBLÜTEN LIKÖR 17 % vol | Cherry Blossom
WEINBERG-PFIRSICH LIKÖR 18 % vol | Vineyard Peach
ROSENMARILLEN LIKÖR 25 % vol | Rose Apricot
CASSIS LIKÖR 20 % vol | Cassis

PRINZ *Wild* LIQUEURS

*Discover the rich diversity
of nature with our fine
wild liqueurs.*

Our local Alpine region provides us
with aromatic fruits and
high-quality ingredients, which we
use to create delicious specialties in
our liqueur kitchen

Gentle processing of the fruits

Made with fruit juice from our own pressing –
a particularly intense fruit flavour

Ideal for mixed drinks

Serving suggestion:
enjoy chilled at 10 – 17 °C

*All varieties are
available in
0.5 litre bottles.*



**WILD
KIRSCHEN**
LIKÖR – 16 % vol
Wild Cherry –
A richly fruity liqueur
made from sun-ripened
cherries.



**WILD
HIMBEER**
LIKÖR – 16 % vol
Wild Raspberry – highly
aromatic liqueur pleasure
from handpicked raspberries.



**WILD
HEIDELBEER**
LIKÖR – 16 % vol
Wild Blueberry –
Austrian liqueur
speciality refined with
blueberry juice.



**WILD
KIRSCHEN**
LIKÖR – 16 % vol
*Wild Cherry
... with subtle notes of
cinnamon and almonds*



**WILD
WALDBEEREN**
LIKÖR – 16 % vol
Wild Forest Berries –
enjoyment from
colourful wild berries.



**WILD
BERGZIRBEN**
LIKÖR – 20 % vol
Wild Mountain Arolla
Pine – offering a truly
unique experience.



**WILD
BROMBEER**
LIKÖR – 16 % vol
Wild Blueberry –
a berry-based speciality
made from freshly
squeezed juice.



**WILD
SUBIRA**
LIKÖR – 16 % vol
Wild Subira Pear –
made from an old
regional pear variety.



**WILD
STACHELBEER**
LIKÖR – 16 % vol
Wild Gooseberry –
a delicate liqueur made
from red gooseberries with
a sweet and sour flavour.



**WILD
WALNUSS**
LIKÖR – 20 % vol
Wild Walnut –
a strong liqueur made
from green walnuts.



**WILD
HASELNUSS**
LIKÖR – 20 % vol
Wild Hazelnut –
nutty speciality with
hazelnuts from our
own roasting.

Homemade Strudel

LIQUEURS

*A fruity, cheerful
strudel treat with
a delightful 16 % vol*

Strudel Liqueurs based on Grandma's
traditional recipe from own pressed juices
from best fruits, raisins, cinnamon and
butter crumbs – authentic Austrian pleasure.

*Available in 0.5 litre and
1 litre bottles*

OUR SERVING SUGGESTION:
Our Strudel liqueurs are best enjoyed pure
and well chilled, at a temperature of
10 to 14 °C.



HOME-MADE
*Baked Apple &
Baked Pear Liqueur*

HOMEMADE SPECIALITIES FOR
WINTER

... with 16 % vol.

*Made from locally grown apples and pears,
enhanced with winter spices such as cinnamon,
cloves, ginger and allspice.*

*Available
in 0.5 litre
and
1 litre bottles*



Marillenstrudel
Apricot strudel



Zwetschenstrudel
Plum strudel



Apfelstrudel
Apple strudel

Prinz Hot Ones

16 % vol



Fruity and creamy liqueurs made from the finest ingredients are sure to create a cosy atmosphere on cold winter's days! Bring that après-ski atmosphere into your home with these cheeky and wintery-spiced liqueurs!

HEISSE HASELNUSS
Hot hazelnut

HEISSE MARILLE
Hot apricot

HEISSE KOKOSNUSS
Hot coconut

HEISSE HENNE
Hot hen

HEISSER WILLI
Hot willi

HEISSE KIRSCHKE
Hot cherry

HEISSE ZWETSCHKE
Hot plum

ALL VARIETIES
ARE AVAILABLE IN
0.5 LITRE AND 1 LITRE
BOTTLES



7 cheeky fruits
for flirty
Après-Ski-Parties!

HOT AND FLAVOURFUL:

Enjoy our hot liqueurs warmed up to 50 °C, topped with a dollop of cream, served in a small or large Prinz stemmed tumbler.

Prinz Jagertee

IN 4 POWERFUL VARIETIES
WITH 40 % VOL

Jagertee *Klassik* Classic

Jagertee *Waldbeere* Wild Berry

Jagertee *Kräuter* Herbs

Jagertee *Orange* Orange

New
Design!

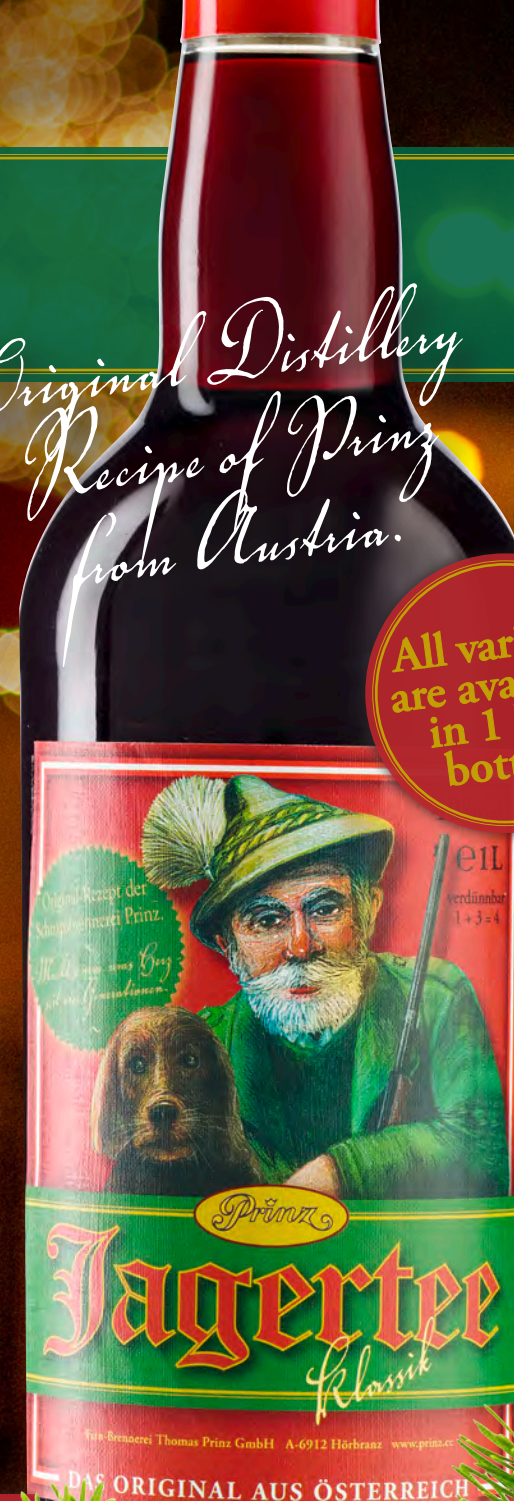


1 litre makes
4 litres of
Prinz Jagertee

Simply mix
Prinz Jagertee with
hot water or tea in
a ratio of 1:3.

Original Distillery
Recipe of Prinz
from Austria.

All varieties
are available
in 1 litre
bottles.



A POPULAR CLASSIC DRINK FOR COLD DAYS AND
COSY EVENINGS.

Winter is the season for Kaiser Punch

Enjoy the Christmas spirit at home!

Fruity, spicy and warming – our delicious punch varieties are a classic at every christmas market, in a ski lodge, in an après-ski bar or at home in front of a tiled stove. At Prinz, this hot mixed drink has a long tradition.

No wonder the various flavours are among our most popular winter treats.

Discover the wonderful Prinz winter treats in six different varieties.

Amaretto
Amaretto
KAISER-PUNSCH
30 % vol

Apfel-Nuss
Apple-Nut
KAISER-PUNSCH
30 % vol

Blutorangen
Bloodorange
KAISER-PUNSCH
30 % vol

Heidelbeer
Blueberry
KAISER-PUNSCH
30 % vol

Schoko-Kirschen
Chocolade-Cherry
KAISER-PUNSCH
30 % vol

Weihnachts
Christmas
KAISER-PUNSCH
30 % vol

Available in
0.5 litre bottles.

... a wintery spiced treat, even
when drunk cold!

PUNCH CONCENTRATE 1+3=4

● + ●●●● = ●●●●●●

Mix 1 part punch concentrate of your choice
with 3 parts of hot water or tea –
for a tasty hot drink.

Winter schnapps

Tastefully enhanced with exquisite winter spices for wonderful moments of indulgence during the colder months!



Hip flask edition
0.2 litre

Available in
0.5 litre bottle

In the premium varieties:

- ❄ Winter Haselnuss Hazelnut
- ❄ Winter Williams-Christbirne Williams Pear
- ❄ Winter Marille Apricot

Fruit Limes 16 % vol

A real treat, even in the cold season!



In the fruity varieties

- MELONEN LINES Melon
- MARILLEN LINES Apricot
- KIRSCHEN LINES Cherry
- ERDBEER LINES Strawberry
- HIMBEER LINES Raspberry
- MANGO LINES Mango

Available in
0.5 litre bottles

Winter liqueurs ... with delicate 16 % vol

We create these delicious winter liqueurs using fresh juice and the distillate of fully ripe fruit, enhanced with winter spices. They are best enjoyed chilled as an aperitif or mixed with sparkling wine.

They are also a real treat when served warm with a dollop of cream!

Available in
0.5 litre bottles



WINTER-HEIDELBEER
LIKÖR
Winter Blueberry Liqueur

WINTER-SCHLEHEN
LIKÖR
Winter Sloe berry Liqueur



Gamsblut at home in the mountains

Gamsblut liqueurs are best enjoyed pure at room temperature or mixed with hot tea.



WALDBEEREN-LIKÖR
MIT SCHLEHE
Forest Berry Liqueur
with sloe berry

WALDBEEREN-LIKÖR
MIT WINTERGEWÜRZEN
UND INGWER
Forest Berry Liqueur with
winter spices and ginger

Available in 0.2 litre and 0.5 litre bottles.

Variety of Herbs

Zirberla 30 % vol

Arolla pine liqueur
The cones of the arolla pine give
Zirberla liqueur its
characteristic reddish brown
colour and its distinctive yet
particularly pleasant flavour.

ZIRBEN SCHNAPS

40 % vol

Arolla pine schnapps
The wonderfully fragrant
cones of the arolla pine
give our Arolla pine
schnapps its tangy,
spicy character.
A true Austrian speciality!

Highly aromatic herbs, roots and cones
make our herbal schnapps and
liqueurs harmonious and particularly
flavourful specialities. We process these
natural raw materials in our fine distillery
to traditional recipes that have been
tried and tested for 140 years.

All varieties* are available in
0.5 litre and 1 litre bottles.
*Wild Swiss stone pine liqueur is
only available in 0.5 litre bottles.

Wild BERGZIRBEN LIKÖR 20 % vol

Wild Bergzirben Liqueur
It owes its resinous
flavour and distinctive
colour to locally foraged
wild arolla pine cones.

Original Alpenthaler 20.5 % vol

Alpine Herb Liqueur
A delicious liqueur made from a distinctive
selection of herbs, roots, berries and fruits.
Traditionally produced in Austria.

Klarer Alpenthaler 38 % vol

Alpine Herb Spirit
A tasteful blend of select herbs and high-quality
herbal distillates gives this clear Alpine herb spirit
its intense flavour.

Alpine delight

Prinz Bitter 31 % vol

This delicate herbal liqueur,
made with highly aromatic
mountain herbs, was first crea-
ted by our great-grandfather
and has been rediscovered after
more than 40 years.

Hexenkräuter

LIQUEUR 48 % vol

Its rich blend, featuring
a variety of herbs, makes
this liqueur a fine example
of an herbal bitter. It is also
ideal for flambéing.



ORIGINAL HAFELE BRAND

THE ESSENCE OF FRUIT – POWERFUL AND UNADULTERATED

Each of the 25 Hafele varieties embodies pure fruit – shaped by craftsmanship, refined by time. They epitomise the art of distillation without compromise:

expressive, pure and with an unmistakable character.

Carefully fermented, double-distilled and matured for years in breathable earthenware, these spirits develop a depth that can only be achieved through patience and experience.

HAFELE SUBIRER BRAND

43 % vol

Hafele Subirer Brandy is a true rarity – distilled from a fruit that is now rarely found: the wild pear. Only regional wild pears, which grow mainly in Vorarlberg, are used to make this brandy. Their distinctive character and limited availability make this brandy a true speciality and give the spirit its unique status.

This old pear variety thrives only under specific conditions and typically produces modest yields. The trees thrive in temperate climates and require sunny, sheltered locations. Their fruits are small, unassuming and hardly suitable for eating fresh – yet this is precisely where their strength lies. Their intense, tart and slightly

bitter flavour makes them the ideal base for a distinctive brandy.

After harvesting, the fruit is gently processed, fermented and then distilled using the Hafele distillation method. This preserves the typical characteristics of the Saubirne – full-bodied, rich and with a distinct fruity note.

Like all Hafele brandies, the Subirer Brandy is also aged in open-pored earthenware vessels. There, it is given time to develop and gain depth. The result is a brandy with a strong character and an unmistakable profile – spicy, authentic and distinctive.

"Distilled using the particularly gentle Hafele method and matured in earthenware, our fine brandies embody the essence of hand-picked fruit – an experience of purity, varietal character and masterful quality."

Maximilian Prinz



*Hafele Brandy
the secret of
distilling*



Roots & Cones

Stone fruit

Berries

Dome Fruit

- ALTER APFEL 43 % vol - Old apple
- ELSBEEER 43 % vol - Sloe
- GRAVENSTEINER 43 % vol - Gravensteiner
- HAUSBIRNE 43 % vol - House pear
- QUITTE 45 % vol - Quince
- SUBIRER 43 % vol - Saubirne pear
- TRESTER 43 % vol - Pomace
- WILLIAMS BIRNE 43 % vol - Williams pear

- BROMBEER 43 % vol - Blackberry
- HIMBEER 43 % vol - Raspberry
- JOHANNISBEER 43 % vol - Blackcurrant
- RIBISEL 43 % vol - Redcurrant
- ERDBEER 43% vol - Strawberry
- HOLUNDER 43 % vol - Elderberry
- VOGELBEER 45 % vol - Rowan
- ARONIA 43 % vol - Chokeberry

- KIRSCH 43 % vol - Cherry
- KRIECHERL 43 % vol - Kriecherl cherry
- MARILLE 43 % vol - Apricot
- PFLÜMLI 43 % vol - Plum
- SANDDORN 43 % vol - Sea Buckthorn
- TRAUBENKIRSCH 43 % vol - Bird cherry

- ENZIAN 45 % vol - Gentian
- ZIRBE 43 % vol - Arolla pine
- MEISTERWURZ 45 % vol - Masterwort

*All varieties available in
0.35 litre bottles.*

www.hafelebrand.at

ORIGINAL
HAFELE BRAND
333
★★★★★

The pinnacle of
indulgence!

Carefully selected fruits, gentle fermentation and
multiple distillations make our
333 Hafele brandies particularly
full-bodied and truly unique. In stylish,
high-quality packaging, perfect as a gift.

OUR RECOMMENDATION: ALSO AVAILABLE IN
THE PLATINUM EDITION, COMBINING ALL VARIETIES OF A
SINGLE FRUIT IN 4 x 0.04 LITRES!

HAFELEBRAND.AT

Special
Edition



333
VINTAGE BRANDY
2025 WILLIAMS
0.5 l 45 % vol



FRUITY STONE FRUITS
45 % vol

KIRSCH

Cherry - 0.5 l

MARILLE

Apricot - 0.5 l

ZWETSCHGE

Plum - 0.5 l

CUVÉE

0.7 l

1.5 l



FINEST BERRIES
45 % vol

WALDHIMBEERE

Forest Raspberry - 0.5 l

JOHANNISBEERE

Currant - 0.5 l

BROMBEERE

Blackberry - 0.5 l

CUVÉE

0.7 l

1.5 l

3 l



SELECTED POME
FRUITS
45 % vol

SAUBIRNE

Saubirne - 0.5 l

WILLIAMS

Williams - 0.5 l

QUITTE

Quince - 0.5 l

CUVÉE

0.7 l

1.5 l



STONE FRUITS FROM
THE WOODEN BARREL
45 % vol

KIRSCH

Cherry - 0.5 l

MARILLE

Apricot - 0.5 l

ZWETSCHGE

Plum - 0.5 l

CUVÉE

0.7 l

1.5 l

Vintage-Cuvée

AVAILABLE IN
LIMITED QUANTITIES!

The Process The secret of
the art of distilling is the pinnacle of enjoyment.
The distillation of fruit using the innovative Hafele
distillation method guarantees the highest quality
and maximum enjoyment. To lower the distillation
temperature and thereby preserve the fruit aromas,
we have been distilling every fruit under vacuum
since 2004. Our Hafele brandies are a refined blend
of fruit essences. The spirits are distilled several
times, and only the middle run – the heart of the
distillate – is used.

The ritual Pour the cuvée into
a fine brandy glass at room temperature. Allow it to
breathe for 2 - 3 minutes so that the fruit aromas can
fully develop. A special accompaniment to a cigar.

AVAILABLE QUANTITIES IN BOTTLES:

Vintage 2019 available available	56 % vol 1.5 Litre 0.7 Litre	Williams, Saubirne, sloe, elderberry and juniper 5 pcs. 14 pcs.
Vintage 2021 available available	55 % vol 1.5 Litre 0.7 Litre	Apple, Gravensteiner, Saubirne and sloe 12 pcs. 19 pcs.
Vintage 2022 available available	55 % vol 1.5 Litre 0.7 Litre	Arolla pine cone, plum, balm 4 pcs. 25 pcs.
Vintage 2024 available available	56 % vol 1.5 Litre 0.7 Litre	Red apple, Saubirne, quince, Williams, apricot kernel and blackberry leaves 8 pcs. 11 pcs.
Vintage 2025 available available	56 % vol 1.5 Litre 0.7 Litre	Cocoa, orange, strawberry and elderflowers 124 pcs. 387 pcs.
Vintage 2026 available available	56 % vol 1.5 Litre 0.7 Litre	Strawberry, gentian 136 pcs. 425 pcs.



BLEND IN CASK
STRENGTH WITH
100 % FRUIT



For every
Prinz
enjoyment—
the perfect
glass!



COCKTAIL-GLAS

2026 A collectable
cocktail glass —
perfect for liqueurs served with a
splash of water and mixed
cocktails on the rocks.
Approx. 12 cm high, 40 cl



- 1 **PRINZ EXKLUSIVKELCH** Exclusive Glass | High-quality crystal glass in an exclusive, specially designed style, robust with elegant Prinz embossing. Approx. 16 cm high, 2 cl or 4 cl
- 2 **PRINZ SCHNAPPS GLASS** Elegant stemmed schnapps glass for tasting schnapps and liqueurs. Approx. 15.5 cm high, 2 cl
- 3 **HAFELE GLASS** An elegant, goblet-shaped nosing glass for the perfect Hafele experience. The bulbous shape allows the brandy room to breathe. Approx. 16 cm high, 2 cl



- 4 **STAMPERL ZYLINDER** Contemporary shot glass cylinder, designed for daily use. Approx. 6.5 cm high, 2 cl / 4cl
- 5 **SHOT GLASS TULIP** A sturdy tulip-shaped shot glass for enjoying schnapps and liqueurs. Approx. 7 cm high, 2 cl
- 6 **HEXENKRÄUTER GLASS** Sturdy Stamperle glass, designed for our Hexenkräuter Liqueur. Approx. 7 cm high, 2 cl
- 7 **SCHNAPPS GLASS WITH STEM** Timeless designs in small and large sizes for enjoying Prinz schnapps and liqueurs. Approx. 7 cm or 9 cm high, 2 cl / 4 cl
- 8 **NOBILANT JIGGER** Matt black glass for stylish enjoyment of Nobilant men's liqueurs. Approx. 6.7 cm high, 2 cl / 4 cl
- 9 **NOBILADY GLASS** Extravagant design in matt white glass for the perfect enjoyment of Nobilady women's liqueurs. Approx. 8.8 cm high, 2 cl / 4 cl
- 10 **PRINZ LIQUEUR TUMBLER** Elegant glass with golden accents. Particularly well suited for liqueurs, creams and rum. Approx. 8.8 cm high, 27 cl

THANK YOU BOX

Sometimes small gestures say more than a thousand words – with the Prinz Thank You Box, you're giving the gift of pure indulgence and genuine appreciation. 25 exquisite specialities in 12 popular varieties, lovingly packaged – perfect for birthdays, as a small gift, or just because.



*Includes a fun
card game*



PRINZ NEW YEAR'S EVE PARTY BOX

You're guaranteed to have a great time: 22 delicious Prinz specialities (0.02 l each) and the boozy card game 'Prinz Schnaps'. There won't be a dry throat or a dry eye in the house.

O CHRISTMAS TREE BOX

Like sparkling Christmas baubles, the miniatures hang between the branches. Whether as an original gift idea or for raising a toast together over the festive season. This box with Winter Williams pear schnapps, Rum-Coconut Liqueur and Old Apricot, comes in a choice of 10 or 20 miniatures (0.02 l each) with integrated hangers.

*Miniatures as Christmas tree
decorations*



PRINZ JAGERTEE CUP OR PUNCH GLASS

... made for all Prinz hot drinks such as punch, mulled wine, mulled cider or Jagertee – whether at home or at the Christmas market.



Jagertee cup
ceramic with
handle, red print,
Approx.
9 cm high,
25 cl

PRINZ POURER

Serve with style using the elegant Prinz pourer in the original Prinz P design.



New

PLATINA GIFT BOXES

with character

*Give the gift of
indulgence*



FOR CONNOISSEURS: LOVINGLY CURATED GIFT BOXES FOR GIVING THE GIFT OF INDULGENCE IN STYLE.

- 1** **DIE KLEINEN FRUCHTIGEN** *The little fruity ones*
7 x of our Fruity at 0.04 litre with 34 % vol
- 2** **DIE KLEINEN FEINEN** *The little delicious ones*
8 x Old Varieties at 0.04 litre with 41 % vol
- 3** **DIE KLEINEN WILDEN** *The little wild ones*
7 x Wild Liqueurs at 0.04 litre
- 4** **WINTER-GENUSS-EDITION** *Winter pleasure edition*
7 x of delicious Winter Liqueur enjoyment at 0.04 litre
- 5** **PIMP YOUR COFFEE** *Pimp your coffee box*
7 x schnapps and liqueur at 0.04 litre
- 6** **DIE KLEINEN TRADITIONELLEN** *The little traditional ones*
6 x of our Traditional schnapps at 0.04 litre with 40 % vol
- 7** **DIE KLEINEN HAFELE** *The little Hafele*
7 x exclusive choice of our Hafele Brandies at 0.04 litre

- 8** **HAFELE 333** *Hafele 333*
4 x Hafele Brand 333 at 0.04 litre with 45 % vol
4 x Hafele Brand 333 at 0.04 litre from the wooden barrel
- 9** **PIMP YOUR PROSECCO** *Pimp your prosecco*
7 x fruity liqueur enjoyment at 0.04 litre
- 10** **DIE KLEINEN NOBLEN** *The little noble ones*
6 x finest liqueur enjoyment at 0,04 litre
- 11** **LIEBESGRUSS BOX** *Love wishes box*
7 x various schnapps and liqueurs at 0.04 litre

HIP FLASK VARIATIONS

The perfect companion ...

*... as an
original gift idea!*



MADE FROM HIGH-QUALITY STAINLESS STEEL AND REFILLABLE

You can find more accessories and gift ideas in our online shop at www.prinz.cc

1 HIP FLASK HAFELE BRANDIES - 0.2 l

- Hafele Marille - Apricot brandy 43 % vol
- Hafele Subirer - Subirer pear brandy 43 % vol
- Hafele Enzian - Gential brandy 45 % vol

2 HIP FLASK TRADITIONALS - 0.2 l

- Marille - Apricot schnapps 40 % vol
- Haselnuss - Hazelnut schnapps 40 % vol
- Williams-Christbirne - Williams pear schnapps 40 % vol
- Gravensteiner - Gravensteiner apple schnapps 40 % vol

3 HIP FLASK OLD VARIETIES - 0.2 l

- Alte Marille - Old apricot schnapps 41 % vol
- Alte Williams-Christbirne - Old williams pear schnapps 41 % vol
- Alte Wald-Himbeere - Old forest raspberry schnapps 41 % vol
- Alte Haus-Zwetschke - Old plum schnapps 41 % vol
- Alte Erdbeere - Old strawberry schnapps 41 % vol

4 HIP FLASK FINE FRUITY ONES - 0.2 l

- Hausschnaps - Original Hausschnaps apricot 34 % vol
- Himbeerla - Raspberry schnapps 34 % vol
- Birnerla - Pear schnapps 34 % vol

5 SPECIAL EDITION HIP FLASK - 0.2 l

- **Bodensee Flachmann** - Lake Constance Hip Flask
Alte Erdbeere - Old strawberry schnapps 41 % vol
Birnerla - Pear schnapps 34 % vol
- **„Raus, Hoch, Glücklich!“ - Flachmann** - Winter Hip Flask
Alte Williams-Christbirne - Old williams pear schnapps 41 % vol
Hausschnaps - Original Hausschnaps apricot 34 % vol
- **„Der Berg ruft“ - Flachmann** - Mountain Hip Flask
Alte Williams-Christbirne - Old williams pear schnapps 41 % vol
Hausschnaps - Original Hausschnaps apricot 34 % vol
- **Musik Flachmann** - Music Hip Flask
Alte Marille - Old apricot schnapps 41 % vol
Birnerla - Pear schnapps 34 % vol
- **Jäger Flachmann** - Hunter Hip Flask
Williams-Birnen Schnaps - Williams pear schnapps 40 % vol
- **Camping Flachmann** - Camping Hip Flask
Hausschnaps - Original Hausschnaps apricot 34 % vol

The little PRINZEN

All tasting packages available with 10 or 20 miniatures!

Discover and sample our colourful range!

Whether it's refined schnapps specialties, exquisite liqueurs, flavourful herbal schnapps or seasonal delicacies – our **tasting packs** contain all sorts of culinary delights.



IT'S ALL SCHNAPPS

- Alte Williams-Christbirne 41 % vol
- Alte Marille 41 % vol
- Alte Wald-Himbeere 41 % vol
- Marillen Schnaps 40 % vol
- Williams-Birnen Schnaps 40 % vol
- Haselnuss Schnaps 40 % vol
- Holzfass Obst Schnaps 40 % vol
- Hausschnaps Marille 34 % vol
- Himbeerla 34 % vol
- Honig Birnerla 34 % vol

IT'S ALL LIQUEUR

- Wild Haselnuss Likör 20 % vol
- Wild Kirschen Likör 16 % vol
- Wild Himbeeren Likör 16 % vol
- Rosenmarillen Likör 25 % vol
- Weinbergpfirsich Likör 18 % vol
- Holunderblüten Likör 18 % vol
- Erdbeer-Rhabarber Likör 17 % vol
- Prinzalinen Likör 15 % vol
- Rum-Coconut Liqueur 40 % vol
- Rum-Orange Liqueur 40 % vol

HOT WINTER MIX

- Winter Haselnuss 34 % vol
- Winter Marille 34 % vol
- Rum-Caramel Liqueur 40 % vol
- Heißer Willi Likör 16 % vol
- Gamsblut Winter-Edition Likör 23 % vol
- Bratapfel Likör 16 % vol
- Winter-Schlehen Likör 16 % vol
- Apfel-Nuss Kaiser-Punsch Likör 30 % vol
- Heidelbeer Kaiser-Punsch Likör 30 % vol
- Zwetschenstrudel Likör 16 % vol

FIND MORE OF OUR TASTING PACKAGES AT WWW.PRINZ.CC

Immerse yourself in our unique world and experience first-hand the craftsmanship and our passion for distilling schnapps! We warmly invite you to come and watch us at work. You'll also learn all sorts of interesting facts about the fine art of fruit processing.

PRINZ FINE DISTILLERY 'EXPERIENCE TOUR'

- Aperitif in the yard of the distillery (Prinz headquarters)
- **The secret of distilling** – we lead you through our fine distillery
- **Tasting of Prinz** schnapps and liqueurs
- Shopping opportunities in our own **shop**
- **Meals** available in the adjacent Landgasthaus Rose
(please book at office@gasthaus-rose.at or +43 5573 83765)

PUBLIC TOURS:

Monday and Friday: 2 PM to 3 PM
Tuesday, Wednesday and Thursday:
4 PM to 5 PM

GROUPS:

For a group of less than 15 persons, a tour costs € 25.00, from 15 persons upwards, it is free of charge. Tours take about 30 to 45 minutes. Juice and refreshments are available to you free of charge.

EXPERIENCE PRINZ

in our fine distillery



PRINZ TOUR „FROM THE ORCHARD TO THE GLASS“

- **Aperitif** in the orchard with subsequent fruit production tour
- Learn interesting things about fruit refinement in **our orchard**
- **The secret of distilling** - we will lead you through our fine distillery
- **Tasting of Prinz** product range
- Shopping opportunities in our own **store**
- **Meals** available in the adjacent Landgasthaus Rose
(Please make a reservation at office@gasthaus-rose.at or +43 5573 83765)

INTERESTING INFORMATION:

This guided tour takes about 90 to 120 minutes and costs € 80.00 for up to 10 persons; the price increases by € 8.00 for every further person. (Every participant will receive a shopping voucher with a value of € 4.00). Juice and refreshments are available to you for free use.

*Please register at
besichtigungen@prinz.cc*

*You can find more
information about our
distillery tours here:*



We look forward to welcoming you in person to our shop in Hoerbranz.



*The fastest way to us ...
Simply scan the QR-code
and you will find us via
Google Maps*

Fein-Brennerei Thomas Prinz GmbH

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Vorarlberg / Austria

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schnaps@prinz.cc · www.prinz.cc

Visit us on ...

<https://www.instagram.com/feinbrennerei.prinz/>

<https://www.facebook.com/schnaps.prinz/>

<http://www.prinz.cc>



The prices stated are based on the currently applicable tax and duty regulations. In the event of any change to the statutory VAT rate or excise duties on spirits, prices will be adjusted accordingly. The prices displayed at the time of ordering in our online shop or at our shop in Hoerbranz shall always apply.

613328 Price changes, print and typesetting errors reserved!



P
We're here for you:
Monday-Friday: 8 am - 6 pm
Saturday: 8 am - 4 pm
*Distillery tours are
available by prior
arrangement.*