

Medieval fruit spirits are a unique medicine of the 21st century.

Submitted by: Wine & Palinka

Tuesday, 13 November 2012

Medieval fruit spirits are a unique medicine of the 21st century.

Raise a toast this Christmas and say goodbye to cold and flu.

Back in the middle ages when sugercane and beet-sugar were still unknown in Europe fruit was considered a great basis to make strong alcohol. Our Hungarian ancestors used these fruit spirits to treat a wealth of ailments including stomach problems, cold, flu and to boost their immune systems. One shot of Palinka a day was considered a healthy boost and a great way to celebrate.

In modern times nothing has changed but the quality has got better and better.

A traditional drink of Hungary this unique spirit is made one hundred per cent from fruit. It is traditionally apple, apricot, cherry, grape, pear or plum in flavour. The Hungarian climate makes an excellent environment to raise the finest quality fruits, which is substantially the heart of every bottle of Palinka. Palinkas in Hungary are produced very carefully by hand, resulting in a great tasting drink unsurpassed in quality.

So raise your glasses this festive season with a shot of legendary Palinka.

Want to try Palinka and other Hungarian wines for yourself and see what all the fuss is about? Why not book a tasting event for you and your friends or as an office Christmas treat. Sample a selection of six different wines and four different Palinkas. Read more about tasting events at wineandpalinka.co.uk or contact wineandpalinka@wineandpalinka.co.uk / +447447944976 for more information.

<http://wineandpalinka.co.uk>

-ends-

Note to Editors:

Please contact Kristian O. Varga on wineandpalinka@wineandpalinka.co.uk / +447447944976 for more information, review samples and to organise press tastings.