



2020

Product Catalogue

Fruit Brandies and Liqueurs Perković

Our family business had been officially opened in 2002, based on many years of dedicated and meticulous work on the recipes we are using today.

In a short period, we have become a recognizable 'brand' which has quickly found its way to numerous satisfied consumers on the Croatian and foreign markets.

We are proud to present a palette of twelve tasty brandies and liqueurs, which stands for a premium gourmet experience, as well as a premium gift for all occasions, due to their elegance and simplicity of the packaging.

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Return of Brandy
to elite society

By studying medieval blooming of grape brandy production, which was referred to by many names: wine water, fire water and water of life, we have achieved pristine quality for our products. In the beginning, brandy was produced by alchemists and apothecaries, because up to the 15th century, it had been considered medicine and had been associated with supernatural powers of rejuvenation and extension of the life span. Various wars and epidemics have contributed to the production of brandy. Some records claim ancient Slavs have produced mead and have brought it with them to the Balkan peninsula in the 7th century.

Globus lifestyle

Perković family is counted among the elite circle of small producers who with their brandies display real and noble nature of fruit brandies. Only brandies which bolster on enchanting essence of smell and fruit taste can return its original reputation and dignity.

Unique design

Our products have exceptional quality, are handmade, contain no additives and as such preferred choice of every brandy and liqueur lover. Great attention is paid to packaging design with the goal of creating recognizable brand. In pursuit of this goal we have started cooperation with young design team “Hand design”. Together we have envisioned interesting ellipsoid bottles marked with famous Croatian inventors in which we fill fruit brandy. This packaging found great esteem among our customers as well as with member of the CroPack 2005. jury (contest of Croatian designers) where we have been awarded golden medal.



Croatian Dry Gin Perković was created by trying out dozens of recipes until we have found the perfect one combining six basic ingredients: juniper, coriander, willow, iris, angelica, and orange peel. Also, special attention had been paid to the quality of the alcohol used in the process. We are using high-quality wheat alcohol repeatedly redistilled and filtered through activated carbon. The main flavor is added by juniper berries, and the specific bitterness, that makes it the perfect choice for gin tonic, is added by “Iva” grass(Teucrium montanum)- an indigenous plant of the Velebit region.



Gin Clear 0,7L



Gin Blue Harmony 0,7L



Gin Night Sky 0,7L



Gin Clear 0,7L



Gin Hive 0,7L



Gin Purple Rain 0,7L



Gin Nebula 0,7L



Gin Star is Born 0,7L



Gin Stardust 0,7L



Gin Into the Wild 0,7L



Gin 0,02Lx50 pcs.

Croatian dry Gin

Years of Experience

Traditional Recipes

Hard Work

Taste & Enjoy



Apple brandy is the base for all our liqueurs and some brandies. Apple brandy Perković works well as a base for a whole range of cocktails because it is similar to vodka, but with fuller, fruity taste. Since fermentation of apples produces a relatively small amount of alcohol compared to other fruits used in the production of brandy, apple brandy is very rare on the market, but also highly respected.



Apple Brandy 1,0L



Apple Brandy 0,7L



Apple Brandy 0,5L



Apple Brandy 0,2L

Apple Brandy

Years of Experience
Traditional Recipes
Hard Work

Taste & Enjoy



Fresh blueberries from Risnjak are soaked in the finest apple brandy to fully preserve all of the beneficial ingredients. After being immersed in the apple brandy for a month, the remains are extracted, leaving a sweet, tasty liqueur.



Blueberry Liqueur 1,0L



Blueberry Liqueur 0,7L



Blueberry Liqueur 0,5L



Blueberry Liqueur 0,2L



Blueberry Liqueur 0,02Lx50 pcs.

Blueberry Liqueur

Years of Experience
Traditional Recipes
Hard Work

Taste & Enjoy



This tasteful liqueur is made from whole lemons soaked in apple brandy with the addition of acacia honey and spices. Its freshness comes from lemon juice, and a slight bitterness from the zest, so all the lemons' health properties are contained in this liqueur. Freshly harvested lemon come from the outback and the islands of Dubrovnik.



Lemon Liqueur 1,0L



Lemon Liqueur 0,5L



Lemon Liqueur 0,2L



Lemon Liqueur 0,1L

Lemon Liqueur

Years of Experience
Traditional Recipes
Hard Work

Taste & Enjoy



Marasca cherry is characterized by a strong fragrance and excellent quality. It is highly prized in the production of juices and liqueurs. Besides marasca cherry, we add almonds and vanilla, and carefully mix the ingredients. This is why the liqueur contains a palette of different flavors that exquisitely complement each other.



Cherry Liqueur 1,0L



Cherry Liqueur 0,7L



Cherry Liqueur 0,5L



Cherry Liqueur 0,2L



Cherry Liqueur 0,1L



Cherry Liqueur 0,1L



Cherry Liqueur 0,02Lx50 pcs.

Cherry Liqueur

Years of Experience
Traditional Recipes
Hard Work

Taste & Enjoy



Maraskino Perković is made from Maraschino cherry from the Zadar outback following the original recipe, but what distinguishes it from the traditional Maraschino is the apple brandy, which gives even fuller and more distinctive taste of this excellent liqueur. By mixing these distillates, we have mixed the unique flavors and aromas of Dalmatia and continental Croatia.



Maraskino 1,0L



Maraskino 0,5L



Maraskino 0,2L



Maraskino 0,1L



Maraskino 0,1L

Cherry Leaf Liqueur

Maraschino

Years of Experience

Traditional Recipes

Hard Work

Taste & Enjoy



The special quality of this liqueur was obtained by adding a premium wine, and the flavor was complemented by the spices of which the coriander stands out the most. An enviable amount of 330 grams of acacia honey per liter was aged for almost two months in apple brandy. Honey is an effective remedy for many symptoms such as exhaustion, irritability and insomnia, and all these positive qualities are contained in this delicious liqueur.



Honey Liqueur 1,0L



Honey Liqueur 0,7L



Honey Liqueur 0,5L



Honey Liqueur 0,2L



Honey Liqueur 0,1L



Honey Liqueur 0,02Lx50 pcs.

Honey Liqueur

Years of Experience
Traditional Recipes
Hard Work

Taste & Enjoy



Selected green walnuts from the Dalmatian outback had been macerated for two months in apple brandy, preserving all the healing properties of this exceptional fruit. To Perković walnut brandy have the best taste and aroma, we are using special methods to de-bitter walnuts. The secret of this liqueur is in the ideal timing of the harvesting - the first day when a shell is formed. That day is about mid-June, but the exact date depends on the weather conditions.



Porcelain bottle “Dubrovnik”
Walnut Liqueur 1,0L + decorative box



Walnut Liqueur 1L



Walnut Liqueur 0,7L



Walnut Liqueur 0,5L



Walnut Liqueur 0,2L

Walnut Liqueur

Years of Experience
Traditional Recipes
Hard Work

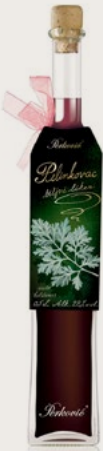
Taste & Enjoy



“Pelinkovac Perković” contains 20 different types of herbs, carefully picked, and then soaked (macerated) in the finest apple brandy, which gives special characteristics to this delicious liqueur. It is served as a digestive and has an overall calming effect on the gastrointestinal tract.



Herbal Liqueur 1L



Herbal Liqueur 0,5L



Herbal Liqueur 0,2L



Herbal Liqueur 0,02Lx50 pcs.

Pelinkovac

Years of Experience

Traditional Recipes

Hard Work

Taste & Enjoy



Teranino is a liqueur made from Teran, a well-known red wine variety from Istria and southwestern Croatia. Teran gives this liqueur a distinctive, ‘earthy’ flavor, Maraskino Perković’s exotic fruity note, while the spices clove, cinnamon and vanilla perfectly complement both flavors.



Red wine Liqueur 1L



Red wine Liqueur 0,7L



Red wine Liqueur 0,2L



Red wine Liqueur 0,1L



Red wine Liqueur 0,02Lx50 pcs.

Teranino

Years of Experience
Traditional Recipes
Hard Work

Taste & Enjoy



Cornel Brandy 0,7L

Cornel Brandy

We find this “legendary” fruit in the folk sayings of many Slavic people, where it stands for the synonym for great health. Cornel has a high concentration of antioxidants, vitamins C and pectin. The one liter of this brandy contains 20 kilograms of fruit, without the addition of any other, which gives this brandy a distinctive quality and unique aroma.



Quince Brandy 0,7L

Quince Brandy

The selected quince fruits are ground by a special method, and by controlled fermentation and careful distillation we produce brandy in which all the essences of the quince are preserved. One liter of this brandy contains seven kilograms of quince.



Apricot brandy is well known throughout the Balkans for its unique aroma and it is considered one of the finest quality brandies. Apricot Perković is produced from selected apricot varieties, using the special method of processing, separating pit and peel, and strictly controlled fermentation. To get a liter of brandy, it is necessary to consume 10 kilograms of apricot fruit.

Apricot Brandy

Years of Experience

Traditional Recipes

Hard Work

Taste & Enjoy



Apricot Brandy 0,7L



Apricot Brandy 0,2L



Carob had been grown in the Mediterranean for 4,000 years for its pods, which, when dried, make an interesting, tasty chocolate substitute. We obtain the carob pods, used to make carob brandy, on the island of Vis, one of our sunniest islands. All the benefits of its aroma are derived by months of maceration and soaking of carob pods in highest quality brandy, giving our brandy recognizable clear-brown color.

In antiquity, carob beans were used as a measurement for weighing gold, one bean - one carat (keration, Greek for carob bean), because regardless of the size of the bean and storing conditions, carob beans always have the same weight - 0.18. Carat is still used today as a measurement for 0.18 grams of gold and diamonds.

Carob Brandy

Years of Experience

Traditional Recipes

Hard Work

Taste & Enjoy



Carob Brandy 1L



Carob Brandy 0,5L



Carob Brandy 0,2L



Perković fig brandy („Smokovača“) outstands because it is one of the few produced on the market by the distillation of pure figs, without the addition of other fruits. The production is very time-consuming and demanding. The fruits are soaked in water, grounded, and fermented. Fermentation is initiated by selected yeasts and the regulation of acidity, which is especially important for a quality brandy. After the fermentation is complete, we make a fine distillation, then the brandy is stored for at least six months, while the golden yellow color is achieved by subsequent maceration.



Fig Brandy 1L



Fig Brandy 0,5L



Fig Brandy 0,2L



Fig Brandy 0,1L

Fig Brandy

Years of Experience
Traditional Recipes
Hard Work

Taste & Enjoy



Plum brandy („Šljivovica“) is one of the most well-known brandies in the region and is often used as a synonym for brandy. „Šljivovica“ has great importance in Slavonia. In the past, „Šljivovica“ had been considered indispensable for the performance of everyday work, like plowing, sowing, harvesting, as well as on occasions like weddings, funerals or christenings; there were those who consumed it daily.

We make our „Šljivovica“ as a traditional quality product obtained with the help of modern technology, and the best yeasts. „Šljivovica“ Perković is made from selected plums from Lika and Banija(regions in Croatia).



Plum Brandy 1L



Plum Brandy 0,5L



Plum Brandy 0,2L



Plum Brandy 0,1L

Plum Brandy

Šljivovica

Years of Experience

Traditional Recipes

Hard Work

Taste & Enjoy



The oldest and best-known brandy of southern Croatia. There was hardly a tavern that did not produce some sort of brandy with different medicinal herbs. Throughout history apothecaries have recommended it as an ailment for medical conditions. Perković herb brandy is made from ten different indigenous Dalmatian plants: sage (*Salvia officinalis*), fennel (*Foeniculum vulgare*), centaury (*Erythraea centaurium*), cantarion (*Hypericum perforatum*), wormwood (*Artemisia absinthium*), and valerian (*Valeriana officinalis*). Medicinal plants are macerated in quality brandy giving Perković herb brandy extraordinary taste.



Herb Brandy 1L



Herb Brandy 0,7L



Herb Brandy 0,5L



Herb Brandy 0,2L



Herb Brandy 0,1L



Herb Brandy 0,02L X 50 pcs.

Herb Brandy

Years of Experience
Traditional Recipes
Hard Work

Taste & Enjoy



The unique and highly praised Perković's „Viljamovka“ is made from pure Williams pears, the finest variety of pears. This top-quality brandy is the product of a strictly controlled fermentation of the highest quality fresh fruit and specially selected fruit yeasts followed by a fine distillation. After that, the brandy must lie for a year , before going on a market. We are especially proud of our packaging, which contains an entire pear in the bottle, grown on the tree. This is achieved by tying a bottle to the tree when the pear is still small and carefully nurturing it inside the bottle while it is growing. The secret of this procedure is in the way the pear is protected from intense sunlight and the adverse effects of the weather. Despite the quality and careful technique of tying, we only manage to grow just one-half of the bottle-enclosed pears. The different shapes and sizes of the fruit and the fact that they are hand-made make each bottle of „Viljamovka“ unique.



Pear Brandy 1L



Pear Brandy 0,7L



Porcelain bottle “Zagreb”
Pear Brandy 0,7L + decorative box



Pear Brandy “Gold” 0,7L



Pear Brandy “Whole pear”
0,7L



Pear Brandy 0,5L



Pear Brandy 0,2L



Pear Brandy 0,1L



Pear Brandy 0,02Lx50 pcs.

Pear Brandy

Viljamovka

Years of Experience

Traditional Recipes

Hard Work

Taste & Enjoy

Gift packages

We have selected our unique, eye-catching packagings. Here you can find brandy with golden leaves, handmade porcelain bottles etc.- unique gifts that will satisfy everyone's taste.



Pear Brandy "Gold" 0,7L



Pear Brandy "Whole pear" 0,7L



Porcelain bottle "Zagreb"
Pear Brandy 0,7L + decorative box



Red wine Liqueur 0,1L



Maraschino 0,1L



Cherry Liqueur 0,1L



Porcelain bottle "Dubrovnik"
Walnut Liqueur 1,0L + decorative box



Canvas bag



"Croatian" set 6x0,1L



"Dalmatia" set 3x0,1L



Maraschino 0,1L



Cherry Liqueur 0,1L

Thank you

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