



Totally unreasonable

Kissed by the muse.

The mountain is full of things to discover, things which remain hidden to most people. Many a legend has persisted over the years. They are passed from friend to friend, they spread from heart to heart and are shared with one's nearest and dearest. This makes them all the more delicious and tantalisingly tempting.

Their secrets are whispered by the Green Fairy. We know all about this. This explains why today, Upsynth is shaking the mountains. Bringing joy to the days. And making long evenings and nights into pleasurable moments.

Today as in yesteryear, Alpine herbs are famous for their potent, refreshing effect. In the past, they were valued as home remedies but today they are relished as an amazing source of enjoyment and are sure to bring sophisticated subtlety to modern living.



The drinks manufactory from the Alps

Our history starts in the Bregenz Forest. Here we have two top cuisiniers in search of only the very best. The secret recipe handed down by great-grandfather Kaspar Wiese was the starting point for our drinks manufactory. The delicious results are Upsynth specialities full of interesting ingredients.

My heartfelt wishes

Christian Greber
Managing Partner/Entrepreneur





The aperitif from the Alps

Alpsider containing precious Alpine herbs

Have we made it clear enough that we in the mountains love nature? The splendour, clarity, genuineness and freshness of our magnificent Alpine herbs. What also has an open heart and honesty is the fine composition that goes into making Alpsider: pure apple cider, a selection of natural Alpine herbs and a zest of fresh lemon - all 100% natural Austrian ingredients.

Alpsider comes ready to serve and when cooled, it tastes simply divine. With a refreshing 2.5 per cent alcohol the spicy Alpsider is an ideal alternative for all those who love to live on the lighter side of life.



Our tip

Serve cold in a white wine glass.
It's perfect on ice.
Garnish with a mint leaf and slice of lemon.

Available in bottles of 750 ml and 200 ml



Alpsider – Aperitif containing Alpine berries

We connoisseurs know what is good. Alpsider containing Alpine berries also has a very good look about it. What we've created here is refreshing and fruity, an amazing combination of pure apple cider from Austria and a choice of wonderful natural Alpine berries. It tastes hellishly good – and heavenly divine.

And it is always ready to serve. A full 2.5% bring the Alps very very close. It goes without saying that we use 100% natural Austrian ingredients.

The pinnacle of good taste!



Our tip

Serve cold in a white wine glass.

It's perfect on ice.

Garner with a mint leaf and a slice of lemon.

Available in bottles of 750 ml and 200 ml

Alpsinth Spirit of the Alps

Our intention is to reach new heights by day and by night. This is what makes the Alps so special. The fatally seductive Alpsinth, a unique clear herbal spirit, unites dreamlike qualities and clarity, joie de vivre and sheer pleasure in green. A total of 28 selected Alpine herbs from the lavish wealth nature has to offer are blended to create an absolutely unique experience for your taste buds.



The closely guarded secret has a lot to offer. The herbal spirit is gently macerated, distilled twice and carefully stored so that the herbs can develop their full aroma. Barkeepers and connoisseurs appreciate the sheer infinite number of versatile possibilities which this new clear spirit has to offer for unique cocktails and long drinks.

Our tip, also for bartenders: it is an excellent base for mixing cocktails and long drinks!

Available in bottles of 700 ml and 200 ml.
In two different strengths:
33% and 55% alcohol content

The world of Alpsynth cocktails



Unmistakable: bartenders can let their creative imagination wander. That's part of their art. Upsynth is now part of it too. Of course it's also ideal at home and with friends.

Alpine Fizz

4 cl Alpsynth 55
or 5 cl. Alpsynth 33
2 cl sugar syrup
3 cl lemon juice



Alpine daylight

4 cl Alpsynth 55
1 cl vermouth extra dry
1 cl passion fruit syrup
1 cl fresh lemon juice
1 slice of fresh pineapple
1 slice of fresh lemon



Mojito from the Alps



4 cl Alpsinth 55 or 33 / 1/4 fresh lime
3 tdl brown sugar or 3 cl mojito syrup
Alpsider spritzer or soda / some mint leaves

Alle Rezeptangaben für 2 Personen.

Espresso and Short drinks from the Alps

Alpen Espresso

6 cl Alpsinth 55
2 Espresso
2 cl caramel syrup



Alpenshot

2 cl Alpsinth 33
1 cl mojito syrup
4 cl Soda
place a piece of
lemon on the glass



Sennenshot

2 cl Alpsinth 33
4 cl Alpower
(energy drink)



Bullenshot

1 cl Alpsinth 55
4 cl Red Bull Summer
Edition Kiwi





Green power from the Alps.

Regionality, creativity, Alpine herbs and vermouth are the basis of our daily work. We are proud of our roots and of what our country and our beautiful region have to offer. As a result we are constantly developing new novel products.



Meanwhile, we have been accepted in the coveted SIAL Innovation Selection and twice we have won silver as „best in class“ in the blind tasting category at the Wine & Spirits Wholesalers of America (WSWA) awards in Florida.

Quote from Judge W. Blake Gray: »It was the best green sparkling „wine“ I’ve ever had. We gave it a silver medal, and you could argue that we were penurious, as it was the best of its class.«



Upsynth.

Upsynth stands for genuine craftsmanship and skill, for passion and a love of nature. We know what cuisiniers, bartenders and connoisseurs appreciate and need. Simply because we also come from the trade.

Together with friends we have created Upsynth, the drinks manufactory in the Vorarlberg. Over the years, the secret recipe has attracted a large fan community. But one basic idea still remains in our hearts: to create novel taste

experiences which are deeply rooted in our family history and in our Alpine homeland – and the aim is always to achieve an added value from regional products.

The founder.

The company founders Christian Greber, Hans-Peter Metzler and Günter Bucher were joined by their friend Christoph Lorünser and others. The inventive restaurant owners and hoteliers from the Vorarlberg Alps are the front men at the drinks manufactory from the Alps with their wealth of knowledge and expertise.

Managing Director
Christian Greber



www.greber.cc

Founder and partner
Hans-Peter Metzler



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