

DELECTABLE AND SWEET, MIXED BERRIES AT THEIR BEST



Lively, vivacious, the ruby-red suggests the grenadine of one's childhood, both delightful and unique.

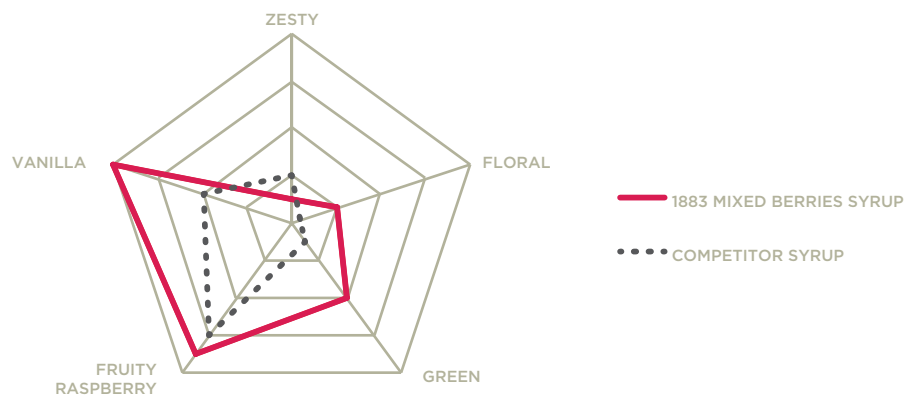
A captivating red-fruit scent gives way to a surprisingly sweet taste.

An exact replica of the original scent, the commanding initial red-fruit sensation slowly fades into a sweet vanilla finale.

A well-balanced, full-bodied, and uninterrupted taste delivered by this 1883 syrup!

AUTHENTIC

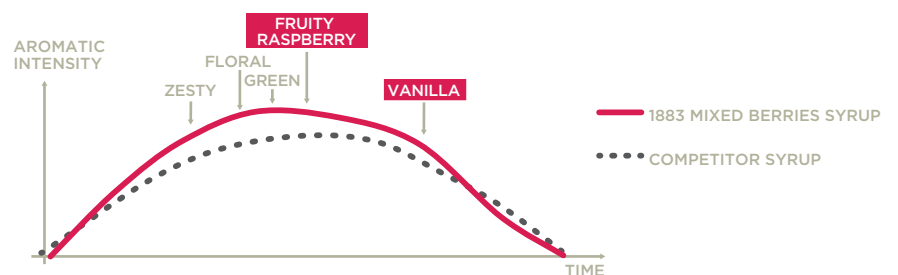
This 1883 Mixed Berries Syrup offers the intensity of vanilla carried by a powerfully sweet taste, reminiscent of candy.



PURE AND INTENSE

A strong vanilla scent.

Fruity raspberry notes backed by an intense vanilla finale for the palate.



Red like the opening curtain for the theatre of taste, successful and playing for a massive audience, the grenadine soul of 1883 Mixed Berries Syrup is water and milk's inseparable accomplice...

The Sunrise to everyone's Tequila, it also partners brilliantly with beer and wine. Its sweetness and colour delight any pastry.



**Green tea,
coffee,
hot
chocolate**



**Water,
milk**



**Cocktails,
Tequila**



Beer



Wine



Pastries

RED BLAZER

A hot cocktail paying homage to Jerry Thomas' legendary Blue Blazer, the taste will seduce even the most fervent sceptics.



Short hot drink with alcohol
Toddy glass (heat resistant)

INGREDIENTS

2cl - 2/3oz 1883 Mixed Berries Syrup

4 drops of Absinthe

6cl - 2oz Spiced Rum

6cl - 2oz Rooibos herbal tea infusion

PREPARATION

Heat two stainless steel milk tumblers by filling them with boiling water.

Infuse a bag of Rooibos tea in one of the tumblers.

In the other tumbler, empty out the water and pour in the Rum to heat the latter.

Add the tea, light the entire mix and pour from one tumbler to the other 5 or 6 times.

In a Toddy glass, pour the 1883 Mixed Berries Syrup, the Absinthe, and the mix and then stir.

Decorate with a brandied cherry and a lemon peel.

