

THE FRUITY SWEETNESS OF FRESH PEACH



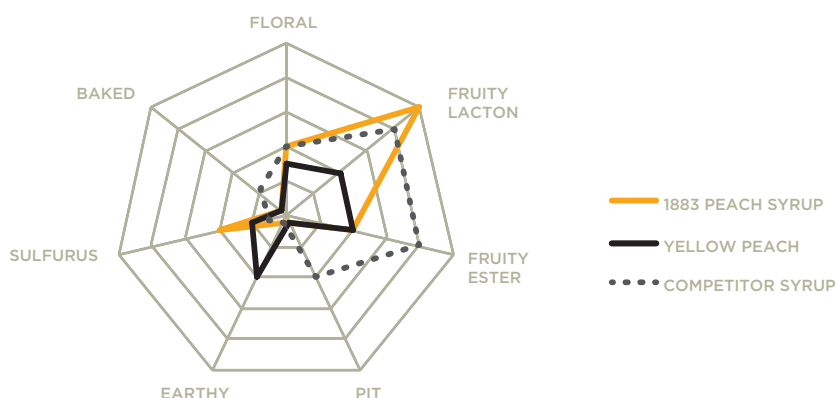
The deep orange colour, opaque when infused, displays the lively yet mellow hue of peach.

A distinct taste of summer and fruit, so expressive, distils the subtle notes of candied peaches.

The initial sensation on the palate surprisingly reveals the “crispiness” so characteristic of peach: a first impression, fleetingly elegant, carefully unveils the flowery then fruity taste before transitioning to a slight acidic undertone.

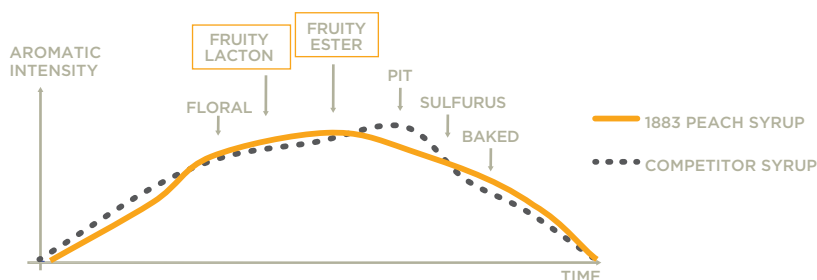
AUTHENTIC

The subtle fruity lactonic notes of peach, intensified in this 1883 syrup, combine harmoniously with the fruit’s typical floral and fruity esterified notes.



PURE AND INTENSE

A strong floral taste gives way to the middle notes of yellow fruit.



One of the most well-liked classic flavours, this 1883 syrup offers a perfectly well-balanced peach taste. The acidic tang blends well with cold drinks, green and smoked teas, and infusions. Its fruity power charms any cocktail, no exceptions.



**Green tea,
smoked tea,
infusions**



**Water,
fruit juices**



Cocktails



Beer



Wine



WATERMELON MOJITO

A fresh and summery version of the legendary Cuban cocktail, mixed this time without alcohol.

Long drink without alcohol
Mojito glass

INGREDIENTS

2cl - 2/3oz 1883 Peach Syrup

12cl - 4oz Watermelon juice

1/2 Lime

6 mint leaves

PREPARATION

Place the mint leaves and diced lime into the Mojito glass.

Crush gently so as not to damage the mint.

Fill the glass with shaved ice, pour the syrup and the juice, stir and top off with more ice.

Garnish with a slice of watermelon and a sprig of mint.

