



MEDIA COVERAGE

2024-2025





Date: 8/21/2025

Online Visits: 1,419,055

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6 Cocktail Recipes for a Perfect Labor Day Weekend

Rest, relax, and sip these delicious drinks for Labor Day 2025.

Pallini Spritz

Ingredients:

2 oz Pallini Limoncello

3 oz Prosecco

1 oz Sparkling water

Garnish: Lemon Slice

Instructions:

Add all the ingredients in a large wine glass filled with ice and garnish with a lemon slice.



Fluère Paloma (Non-alc)

Ingredients:

1 ¾ oz Fluère Smoked Agave

½ oz Lime Juice

Topped with Grapefruit Soda

Garnish: Grapefruit zest

Directions:

Add ingredients into a chilled highball glass. Top with grapefruit soda and stir. Garnish with grapefruit zest.



LABOR DAY COCKTAILS FOR SUMMER'S FINAL TOAST

PALLINI SPRITZ



Ingredients:

- 2 oz [Pallini Limoncello](#)
- 3 oz Prosecco
- 1 oz Sparkling water
- Garnish: Lemon Slice

Directions: Add all the ingredients in a large wine glass filled with ice and garnish with a lemon slice.

FLUÈRE PALOMA (NON-ALC)



Ingredients:

- 1 $\frac{3}{4}$ oz [Fluère Smoked Agave](#)
- $\frac{1}{2}$ oz Lime Juice
- Topped with Grapefruit Soda
- Garnish: Grapefruit zest

Directions: Add ingredients into a chilled highball glass. Top with grapefruit soda and stir. Garnish with grapefruit zest.

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CULTIVATE YOUR MESSAGE



Date: 7/23/2025

Online Visits: 78,095

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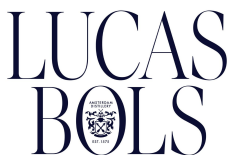
Announcing the Winners of the 2025 New Orleans Spirits Competition

VODKA OF THE YEAR

Irish Vodka by The Muff Liquor Company

NO/LOW ELIXIR OF THE YEAR

Fluère Spice Cane by Lucas Bols USA



May 8, 2025

Online Visits: 32,310

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Spirit.Ed: Check Out These Cocktails, Bottles & More For Mother's Day 2025

9. FLUÈRE Raspberry Blend



Source:Fluère

FLUÈRE is an alcohol-free pink gin alternative. It bursts with botanicals that issue a complex yet balanced taste combined with fresh distilled raspberries that give a fresh, smooth, and slightly sweet nose followed with a unique afterbite that normally only alcoholic drinks have. It is well balanced with fresh raspberries, coriander, juniper, lavender, and lime peel that will give you a complex but well-balanced taste.

Get it [here](#).

26. Tequila Partida Reposado





Source:Tequila Partida

Natural and beautiful light amber color with golden tones, transparent and clean, brilliant and full bodied. Notable aromas of vanilla, cooked agave, caramel, butter, bourbon, hazelnut and almond. These aromas are confirmed in the mouth. This amazing Reposado is the result of a great base of Tequila Blanco, the right cask selection and the perfect age timing. Partida is an additive-free tequila.

Get it [here](#).



	<p>May 8, 2025</p> <p>Online Visits: 24,715</p> <p>Click to view article</p>
	<p>May 8, 2025</p> <p>Online Visits: 192,919</p> <p>Click to view article</p>
	<p>May 8, 2025</p> <p>Online Visits: 5,448</p> <p>Click to view article</p>
	<p>May 8, 2025</p> <p>Online Visits: 5,000</p> <p>Click to view article</p>
	<p>May 9, 2025</p> <p>Online Visits: 78,704</p> <p>Click to view article</p>

Syndications from Cassius

From Sweet to Chic: Mother's Day Gifts That Hit the Mark

Fill Mom's Glass With One Of These Special Spirits



If you're looking for a beautiful bottle, with a spirit that knows timing is everything, give her a bottle of **Tequila Partida Reposado**, with notable aromas of vanilla, cooked agave, caramel, butter, bourbon, hazelnut, and almond. This reposado can be sipped and savored or be the star ingredient in a refreshing cocktail.

And, for those who like to relax with a drink, but don't partake in alcohol, give Mom a bottle of **Fluere Raspberry Blend**. Marketed as an alternative to pink gin, this is the perfect beverage for brunch, on the patio by the pool, or an evening with the ladies. FLUÈRE Raspberry has Juniper, Lime Peel, Coriander Seed & Lavender as its base, but it is the addition of Fresh Raspberries that makes it unique.



April 6, 2025

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Blair Frodelius

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Food & Drink

Blair Frodelius is a professional full-time musician, an award-winning mixologist, USBG Spirits Professional, and... more

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Fluère is one of the leading non-alcoholic spirits brands, offering a range of five products: Botanical, Spiced Cane, Raspberry, Smoked Agave and Bitter. The Fluère brand was created in 2018 by Leon Meijers and Alfred Sendee, two Dutch entrepreneurs and is sold in more than 20 countries, including the Netherlands, Switzerland, France, UK, Germany and recently the US. Fluère is the perfect base for a non-alcoholic long drink and because of its unique



April 6

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GSN Review: Fluère Distilled Non-Alcoholic Spirits



Fluère is one of the leading non-alcoholic spirits brands, offering a range of five products: Botanical, Spiced Cane, Raspberry, Smoked Agave and Bitter. The Fluère brand was created in 2018 by Leon Meijers and Alfred Sendee, two Dutch entrepreneurs and is sold in more than 20 countries, including the Netherlands, Switzerland, France, UK, Germany and recently the US.

Fluère is the perfect base for a non-alcoholic long drink and because of its unique and subtle taste it is also a very versatile mixer for various no- and low-alcohol cocktails.

See our previous review of their **Raspberry Blend**.

Bitter – GSN’s Remarks: Sweeter than we expected, this definitely does fit into the bitter category as some of the Italian bitter sodas. Simply add some soda water to this, and you’ll achieve relatively the same effect. It’s tasty and surprisingly refreshing just served over ice. There is a light touch to the bitterness which keeps this from being too astringent. We like this one. **GSN Rating: A-**

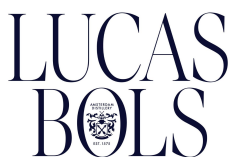


Botanical – GSN's Remarks: There is a lot going on here, but it all works together as a whole. At times herbal, tangy, lightly bitter, floral and somewhat piney, this is a unique and flavorful NA product. We could easily enjoy this on it's own in a rocks filled Collins glass. But, it will also make for a fantastic alcohol-free dry vermouth replacement. A very versatile expression that begs for experimentation behind the bar. **GSN Rating: A+**

Smoked Agave – GSN's Remarks: A very light entry with just a touch of smoke on the palate. There is a distinct vanilla character underneath the overall flavor. A touch of mintiness adds a cooling effect. It's mildly sweet, but the lasting effect is ethereal smoke. An interesting expression that adds an unusual twist to the NA market. **GSN Rating: B+**

Spiced Cane – GSN's Remarks: A lightly cola flavored product that has a bit of heat, a bit of vanilla and a bit of herbality. Very easy going, drinkable and less of a rum substitute than we expected. Still, it will work for a lot of NA cocktails where this will be the main ingredient. **GSN Rating: B+**

For more information go to: [Amazon](#)



Final Rating: 7.4





February 27, 2025

Online Visits: 1,308,616

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4 Cocktails to Energize Your National Espresso Martini Day

National Espresso Martini Day is coming up on March 15.

Ingredients:

1.5 oz Vodka
1 oz Galliano Espresso
1 oz Espresso

Instructions:

Blend together and enjoy!



The Low ABV Espresso Martini (6%)

Ingredients:

1.5 oz Fluère Spiced Cane
1 oz Galliano Espresso
1 oz Espresso
Dash of simple syrup
Garnish: Three Coffee Beans

Instructions:

Add all the ingredients into a cocktail shaker with ice. Shake and strain into a chilled martini glass. Garnish with three coffee beans

COMMENTS

To post a comment, you must [register](#) and [login](#).



GSN Review: Fluère Raspberry Blend Non-Alcoholic Distilled Spirit



Fluère is one of the leading non-alcoholic spirits brands, offering a range of five products:

Original, Spiced Cane,

Raspberry,

Smoked Agave

and Bitter. The

Fluère brand was

created in 2018

by Leon Meijers

and Alfred

Sendee, two

Dutch

entrepreneurs

and is sold in

more than 20

countries,

including the Netherlands, Switzerland, France, UK, Germany and recently the US.

Fluère is the perfect base for a non-alcoholic long drink and because of its unique and subtle taste it is also a very versatile mixer for various no- and low-alcohol cocktails.

GSN's Remarks: The raspberry perfume is natural, rich and enticing. Upon the tongue the fruit flavor is lightly sweet, slightly seed-like, intensely compact and concentrated. It tastes as if they have taken the epitome of a raspberry and crafted it into a cordial. What we particularly enjoy about this N/A expression is that it has very little inherent sweetness, which gives it a lot of leeway when creating bespoke cocktails and long drinks. Well worth seeking out. **GSN Rating:**

A+

For more information go to: [Shop Fluère Drinks](#)

cassius

February 14, 2025

Online Visits: 42,949

[Click to view article](#)

Spirit.Ed: Check Out These Sweet Sips For Valentine's Day 2025

12. Pink Paloma



Source: Partida

Ingredients:

2 oz [Partida](#) Blanco

1 oz Ruby Red Grapefruit Juice

0.5 oz Fresh Lime Juice

0.5 oz Simple Syrup

1.5 oz Grapefruit Soda

Directions: Add ingredients to a cocktail shaker with ice. Shake and strain into a chilled highball glass over ice, add soda, and stir. Garnish with a grapefruit wedge.

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15. Raspberry Collins by Fluere



Source: Fluere

Ingredients:

60 ml **Fluere** Raspberry Blend

20 ml Simple Syrup

30 ml Lemon Juice

Top with soda water

Garnish: Raspberries and Fresh Mint Leaves

Directions: Add all the ingredients into a chilled highball glass with ice. Add Soda Water last, stir and garnish with raspberries and fresh mint leaves.

	<p>February 14, 2025</p> <p>Online Visits: 60,048</p> <p>Click to view article</p>
	<p>February 14, 2025</p> <p>Online Visits: 33,956</p> <p>Click to view article</p>
	<p>February 14, 2025</p> <p>Online Visits: 5,000</p> <p>Click to view article</p>
	<p>February 14, 2025</p> <p>Online Visits: 170,764</p> <p>Click to view article</p>
	<p>February 14, 2025</p> <p>Online Visits: 7,376</p> <p>Click to view article</p>
	<p>February 14, 2025</p> <p>Online Visits: 45,773</p> <p>Click to view article</p>

Syndications from Cassius



March 26, 2025

Online Visits: 953,553

[Click to view article](#)

Get ready for Easter with these fun, playful cocktails

Bright colors, fruity ingredients, and carrot themed drinks to celebrate the season

Fluère Raspberry Collins (Mocktail)

Ingredients:

- 2 oz FLUÈRE Raspberry
- $\frac{2}{3}$ oz Simple Syrup
- 1 oz lemon juice
- Top with soda water

Method:

1. Pour all the ingredients into a highball.
2. Fill with ice and top up with soda water.
3. Garnish with raspberries.



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March 26, 2025

Online Visits: 127,227,053

[Click to view article](#)

Syndication from The Manual

The Social NY

March 14, 2025

Online Visits: 5,000

[Click to view article](#)

LOVE ESPRESSO MARTINIS? FIND BOLD AND CREATIVE VARIATIONS THAT TAKE THIS CLASSIC COCKTAIL TO THE NEXT LEVEL



Galliano Espresso Martini

Ingredients:

- 1.5 oz Vodka
- 1 oz Galliano Espresso
- 1 oz Espresso

Method:

Blend items together in a cocktail shaker with ice. Shake vigorously for 30 seconds, strain into a chilled martini glass and enjoy!



The Low ABV Espresso Martini (6%)

Ingredients:

- 1.5 oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- Dash of simple syrup
- Garnish: Three Coffee Beans

Method:

Add all the ingredients into a cocktail shaker with ice. Shake and strain into a chilled martini glass. Garnish with three coffee beans

NATIONAL ESPRESSO MARTINI DAY: COFFEE COCKTAILS

GALLIANO ESPRESSO MARTINI

With the resurgence of the [Espresso Martini](#), it's no surprise this iconic cocktail has earned its own day of celebration. Since its creation in the 1980s, this bittersweet, caffeinated libation has become a global favorite – perfect for kicking off an evening or winding down with a smooth nightcap. This March 15th, aka [National Espresso Martini Day](#), is the time to shake up a classic or explore creative twists on the beloved cocktail!

Whether you're a purist or love an unexpected riff, there are endless ways to elevate your cocktail game. [Galliano Espresso](#) and [Tia Maria Cold Brew Coffee Liqueur](#) are must-haves for crafting a bold and flavorful Espresso Martini at home; For a unique spin, swap vodka for [Kōloa Kaua'i Coffee Rum](#) to add a tropical touch of Hawaii to your caffeine fix. Partnering with Kaua'i Coffee Company, this coffee-flavored rum bottles the Hawaiian Island ease and the spirit of Aloha. If you're looking for a lighter take, [Fluère Spiced Cane](#) offers a low-ABV twist while preserving the cocktail's signature depth.

Here are four Espresso Martini recipes to enjoy all year long!

Ingredients:

- 1.5 oz Vodka
- 1 oz [Galliano Espresso](#)
- 1 oz Espresso

Blend together and enjoy!



THE LOW ABV ESPRESSO MARTINI (6%)



Ingredients:

- 1.5 oz [Fluère Spiced Cane](#)
- 1 oz [Galliano Espresso](#)
- 1 oz Espresso
- Dash of simple syrup
- Garnish: Three Coffee Beans

Instructions: Add all the ingredients into a cocktail shaker with ice. Shake and strain into a chilled martini glass. Garnish with three coffee beans.

Cheers!

Please drink responsibly.



January 22, 2025

Online Visits: 1,567,783

[Click to view article](#)

8 Low-ABV Cocktail Recipes for January and Beyond

These cocktails are easy to make in under five minutes.

The holidays have come and gone, and a new year means a new opportunity to consciously dial things back. These low-ABV cocktails are ideal for anyone looking to enjoy flavorful drinks with a lighter touch. Whether it's for brunch, happy hour, or an after-dinner sip, these cocktails are refreshingly delicious and incredibly easy to make in under five minutes.

Delivering just the right amount of buzz, these low-proof libations are perfect for those embracing the "everything in moderation" mindset while still savoring their favorite flavors in January and beyond.

The Low ABV Galliano Espresso Martini (6%)

Ingredients:

- 1 ½ oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- 1 dash of simple syrup

Instructions:

Blend together and enjoy!



Pallini Spritz

Ingredients:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- 1 oz Sparkling water
- Garnish: Lemon Slice

Instructions:



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ingredients in a large wine glass filled with ice and garnish with a lemon slice.

Classic NUVO Cocktail

Ingredients:

- 1/4 oz French Cognac
- 1 sugar cube
- Top with NUVO Sparkling Liqueur

Instructions:

Add french cognac and soak 1 sugar cube in a chilled cocktail glass. Top with NUVO Sparkling Liqueur.



Fluère Paloma

Ingredients:

- 1 ¾ oz Fluère Smoked Agave
- ½ oz Lime Juice
- Topped with Grapefruit Soda
- Garnish: Grapefruit zest

Instructions:

Add ingredients into a chilled highball glass. Top with grapefruit soda and stir.

Garnish with grapefruit zest.



Fluère Daiquiri

Ingredients:

- 2 oz Fluère Spiced Cane
- 2/3 oz Lime Juice
- 1/3 oz sugar syrup
- Garnish: Dehydrated Lime Wheel

Instructions:

Add ingredients to a cocktail shaker with ice. Shake and strain into a chilled Nick and Nora glass. Garnish with a dehydrated lime wheel.



January 18, 2025

Online Visits: 61,745

[Click to view article](#)

BOTTLE RAIDERS

10 Best-Selling Non-Alcoholic Spirit Brands in 2025

7. Fluère



(Photo: Fluère Drinks/Facebook)

The folks behind [Fluère](#) say they wanted to be fully present in social situations, and these non-alcoholic spirits are all about the concept of “flow.” So much so that founders of the brand searched ancient Roman texts and chose to name the company Fluère after the Latin word which means “to flow.”

Fluère has a diverse portfolio that features six non-alcoholic distilled spirits. The portfolio includes a regular and pink gin alternative, rum alternative, mezcal alternative, bitter alternative and a “Halal nonalcoholic spirit.”

Each expression is priced at \$34.99 from the brand.

Sip These Low ABV Cocktails for Damp January or When a Less Boozy Drink Option Is Calling Your Name

Be your own bartender by whipping up these less alcoholic versions of classic cocktails!

3. Pallini Spritz

Ingredients:

- 2 oz. [Pallini Limoncello](#)
- 3 oz. Prosecco
- 1 oz. sparkling water
- Garnish: lemon slice

Directions:

- **Yield:** 1 serving



1. Add all the ingredients in a large wine glass filled with ice and garnish with a lemon slice.

4. Low ABV Espresso Martini

Ingredients:

- 1½ oz. [Fluère Spiced Cane](#)
- 1 oz. [Galliano Espresso](#)
- 1 oz. brewed espresso
- Dash of simple syrup
- Garnish: 3 coffee beans

- **Yield:** 1 serving

1. Add all the ingredients into a cocktail shaker with ice.
2. Shake and strain into a chilled martini glass.
3. Garnish with three coffee beans



5. Classic NUVO Cocktail

Ingredients:

- ¼ oz. French cognac
- 1 sugar cube
- Top with [NUVO Sparkling Liqueur](#)

Directions:

- **Yield:** 1 serving

1. Add french cognac and soak 1 sugar cube in a chilled cocktail glass.
2. Top with NUVO Sparkling Liqueur.





The Charlotte Observer	January 17, 2025 Online Visits: 975,948 Click to view article
Ledger-Enquirer	January 17, 2025 Online Visits: 70,867 Click to view article
Fort Worth Star-Telegram	January 17, 2025 Online Visits: 737,081 Click to view article
Idaho Statesman	January 17, 2025 Online Visits: 445,392 Click to view article
The Telegraph	January 17, 2025 Online Visits: 136,939 Click to view article
The News&Observer	January 17, 2025 Online Visits: 1,275,976 Click to view article
THE SACRAMENTO BEE	January 17, 2025 Online Visits: 1,437,841 Click to view article



Try out these low-ABV cocktails for a gentle transition into the new year

Slip into the new year with these less-boozy cocktail options

The Low ABV Galliano Espresso Martini (6%)

Ingredients:

- 1 ½ oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- 1 dash of simple syrup

Method:

Blend together and enjoy!



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Pallini Spritz



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Ingredients:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- 1 oz Sparkling water
- Garnish: Lemon Slice

Method:

Add all the ingredients in a large wine glass filled with ice and garnish with a lemon slice.

The Low ABV 6%

Ingredients:

- 1.5 oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- Dash of simple syrup
- Garnish: Three Coffee Beans

Method:

Add all the ingredients into a cocktail shaker with ice. Shake and strain into a chilled martini glass. Garnish with three coffee beans



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Classic NUVO Cocktail

Ingredients:

- 1/4 oz French Cognac
- 1 sugar cube
- Top with NUVO Sparkling Liqueur

Method:

Add french cognac and soak 1 sugar cube in a chilled cocktail glass. Top with NUVO Sparkling Liqueur.



Classic NUVO Cocktail



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January 15, 2025

Online Visits: 413,750,923

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Syndications from The Manual

OBSERVER

January 14, 2025

Online Visits: 587,602

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The Most Delicious Non-Alcoholic Drinks to Try Now

Whip up one of these zero-proof concoctions for a delightful booze-free beverage.

Fluère Mule

Ingredients:

2 oz Fluère Spiced Cane

1/2 oz lime juice

4 oz ginger beer

Lime wedge, for garnish

Directions:

Add all ingredients into a glass; stir. Garnish with lime wedge.



Fluère Mule. Fluère

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January 14, 2025

Online Visits: 44,579

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It's Dry January & We Have Some Selections On Deck To Help Celebrate #DryJanuary

9. Non-Alcoholic Fluère Mule



Source: Fluère

2 oz Fluère Spiced Cane

1/2 oz Lime Juice

4 oz Ginger beer

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10. Non-Alcoholic Negroni



Source: Damrak

1 oz Damrak Virgin

1 oz Fluère Bitter

1 oz Lyre's Vermouth (Aperitif Rosso)

Preparation: Combine in a mixing glass with ice and stir. Strain into a rock glass over ice.

Garnish: Orange peel

11. Pallini Zero Spritz



Source: Pallini

1 part [Pallini](#) Limonzero (SRP: \$24.99)

2 parts non-alcoholic sparkling wine

Garnish with lemon slices and rosemary

	<p>January 14, 2025</p> <p>Online Visits: 5,000</p> <p>Click to view article</p>
	<p>January 14, 2025</p> <p>Online Visits: 20,894</p> <p>Click to view article</p>

Syndications from Cassius



January 13, 2025

Online Visits: 88,209,424

[Click to view article](#)

‘Wicked’ Is Streaming—11 Cocktails For A Magical Movie Night

Fleure Raspberry Collins

This fizzy pink drink is light, refreshing, and a little flirty—ideal for channeling Glinda's bubbly energy while watching her twirl across the stage.

Ingredients:

- 60 ml [Fleure Raspberry Blend](#)
- 20 ml Simple Syrup
- 30 ml Lemon Juice
- Top with Soda Water
- Garnish: Raspberries, Fresh Mint Leaves

Directions:

Add all ingredients into a highball glass with ice. Top with soda, stir, and garnish with raspberries and mint for a fresh, fizzy delight.



Fizzy, fun, and perfect for when you're deciding when to finally stream Wicked. FLEURE DRINKS



January 8, 2025

Online Visits: 480,560

[Click to view article](#)

Make non-alcoholic versions of these classic cocktails for Dry January

Iconic cocktails, minus the alcohol

If you're doing [Dry January](#) this year then you don't just have to stick to water and sodas all month — you might want to look into some of the options available for non-alcoholic cocktails too.

While there are plenty of great drinks options which use ingredients like fruit juices, shrubs, and sodas, one great option for the cocktail lover is to look into non-alcoholic spirits. Options like [Fluère Spiced Cane](#), a rum alternative, or [Damrak Virgin](#), a gin alternative, are distilled to have the flavor and drinking qualities of a spirit but without the alcohol. That makes it dead easy to swap these into classic cocktails, so you can enjoy a classic drink without the booze.

Non-Alcoholic Fluère Espresso Martini



Fluère

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Ingredients:

- 50 ml Fluère Spiced Cane
- 40 ml Espresso
- 15ml Vanilla Syrup

Method:

Combine the ingredients with ice in a shaker and shake well. Add egg white or aquafaba if you want a frothy foam on top. Strain into a cocktail glass and garnished with three coffee beans.

Fluère Mule



Fluère

Ingredients:

- 60ml | 2 oz Fluère Spiced Cane
- 15 ml | ½ oz Lime Juice
- 120 ml | 4 oz Ginger Beer

Non-Alcoholic Negroni



Damrak Virgin

Ingredients:

- 1 oz Damrak Virgin
- 1 oz Galliano Aperitivo
- 1 oz Sweet Vermouth

Method:

Combine in a mixing glass with ice and stir. Strain into a rock glass over ice. Garnish with an orange peel.

No Ginlet



Damrak Virgin

Ingredients:

- 2 oz Damrak Virgin
- 0.5 oz Lime Juice
- 0.25 oz Simple syrup

Method:

Add all ingredients to a cocktail shake with ice. Fine strain the cocktail into a pre-chilled coupe glass. Garnish with a citrus slice and some mint leaves.

January 8, 2025

Online Visits: 648,365

[Click to view article](#)

INSIDEHOOK

The Best Non-Alcoholic Spirits for Dry January and Beyond

Each of these bottles offers real taste and mocktail (or even cocktail) versatility



Fluère

This Netherlands-based brand expands the concept of being alcohol-free with these distilled botanical bottles. Recently sold, the brand is expanding in the U.S. and introducing a Bitter variation early this year. Their Spiced Cane Dark Roast, a 2023 Ultimate Spirits Competition winner for best non-alcoholic spirit, is crafted from Dominican sugar cane and features notes of chocolate and coffee.

BUY HERE: \$35

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delish

December 30, 2024

Online Views: 16,882,775

[Click to view article](#)

Experts Say These Are The Best Alcohol Alternatives For Your Bar Cart

From non-alcoholic wine to spirits, these are the products pros love.



Pallini Limonzero

**SHOP AT
LIMONCELLOPALLINI.COM**



FLUÈRE – Spiced Cane Dark Roast

SHOP AT SPIRITEDAWAY.CO

BevNET Announces Nominees for 2024 Spirits Awards

The Full List of BevNET 2024 Spirit Awards Nominees:

- Bols
- Fluère
- Tequila Partida

WICKED Inspired Cocktails Through & Through Partida Pink Paloma



Ingredients:

- 2 oz **Partida Blanco**
- 1 oz Ruby Red Grapefruit Juice
- 0.5 oz Fresh Lime Juice
- 0.5 oz Simple Syrup
- 1.5 oz Grapefruit Soda

Directions: Add ingredients to a cocktail shaker with ice. Shake and strain into a chilled highball glass over ice, add soda, and stir. Garnish with a grapefruit wedge.

Fleuere Raspberry Collins



Ingredients:

60 ml **Fleuere Raspberry Blend**

20 ml Simple Syrup

30 ml Lemon Juice

Top with soda water

Garnish: Raspberries and Fresh Mint Leaves

Directions: Add all the ingredients into a chilled highball glass with ice. Add Soda Water last, stir and garnish with raspberries and fresh mint leaves.