

LUCAS BOLS



MEDIA COVERAGE

May 2025





2025 Media Coverage

OVERVIEW OF COVERAGE

TOTAL NUMBER OF CLIPS: 50

ONLINE: 38

PRINT: 4

SOCIAL MEDIA: 5

NEWSLETTER: 3

TOTAL POTENTIAL AUDIENCE: 626,367,369

ONLINE: 624,669,281

PRINT: 437,893

SOCIAL MEDIA: 17,002

NEWSLETTER: 1,243,193



May 1, 2025

Online Visits: 664,007

[Click to view article](#)

Tequila Partida Roble Fino Añejo Review

| | |
|----------------|-----------------------------|
| RATING | 93 |
| STYLE | Tequila |
| CLASSIFICATION | Añejo |
| PRODUCED IN | Mexico |
| ABV | 45% |
| AVAILABILITY | Year Round |
| PRICE | \$130.00 |
| REVIEWED BY | Tim McKirdy |
| REVIEWED | 2025-04-30 |



Tequila Partida Roble Fino Añejo Review

Roble fino, roughly meaning “fine oak” in English, is a very accurate way to describe this añejo and the components that have most shaped its profile. Aged for 18 months in ex-bourbon casks, it then spent 5 months finishing in sherry-seasoned single malt Scotch barrels. That sherry influence shines from first sniff onto the finish, imbuing the spirit with decadent dried fruit notes and perfumed complexity. At 45 percent ABV, the proof is absolutely on point, helping to cut through its density and depth of flavor with a slight alcoholic heat and an overall sense of urgency (in the best possible way).

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May 1, 2025

Online Visits: 664,007

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The 30 Best Tequilas for 2025

The Best Tequilas Over \$100

Tequila Partida Roble Fino Añejo

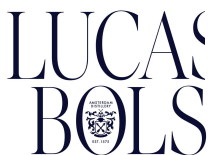


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Average price: \$130

Rating: 93

[SEE REVIEW](#)





THE SPILL

BY INSIDEHOOK

May 1, 2025

Newsletter Subscription: 618,973

ANOTHER ROUND



PARTIDA IS THE SINGLE MALT OF TEQUILAS

What does the "highest-rated tequila in the world" actually taste like?

TAKE APART

LUCAS
BOLS



CULTIVATE YOUR MESSAGE



May 1, 2025

Online Visits: 5,000

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New Products: May 2025 Edition



6. The Muff Liquor Company

Through a partnership with Lucas Bols USA, The Muff Liquor Company has landed stateside. Founded in Donegal, Ireland, by Laura Bonner as an homage to her potatofarming grandfather, the collection includes a vodka and gin distilled from potatoes, the latter infused with mandarin, juniper berries, citrus peel, elderflower, and rosemary, and spiked with Champagne extract. An 86-proof peated Irish whiskey uniting a fivepart blend of Irish malt and grain whiskeys rounds out the lineup.

SRP: \$34.99 per 700-ml bottle

themuffliquorco.com



May 1, 2025

Online Visits: 16,241

[Click to view article](#)

DISTILLER™

New Release Roundup April 2025

IRISH WHISKEY



The Muff Irish Whiskey

The Muff Irish Whiskey

<https://shop.themuffliquorcompany.com/irish-whiskey/muff-whiskey-new-bottle-pre-order>

CEO/founder Laura Bonner's **The Muff Liquor Company** produces affordable Irish spirits in County Donegal, Ireland, since 2018, recently launching in the U.S. They make an Irish vodka, gin and a triple distilled, five-part blend peated Irish Whiskey (ABV 43%; \$34.99 SRP). The whiskey follows in the spirit of big Irish whiskeys like Jameson in terms of "smoothness," but adds some layers of soft peat and Irish malt. A crowd-pleasing, universal Irish whiskey.

Taste Rating: 4



More Than Margaritas, Must Try Cinco De Mayo Cocktails



Ponche Caballero

Ingredients:

- 2 oz **Partida Blanco**
- 1.5 oz Tamarind Soda
- 1.5 oz Pineapple Juice
- 0.5 oz Agave Nectar
- 0.5 oz Fresh Lime Juice
- 2 dashes Angostura Bitters
- **Garnish:** Pineapple Wedge and Leaves

Directions: Add all ingredients to a cocktail shaker with ice. Shake and strain into a rocks glass with ice. Garnish with a pineapple wedge and leaves.

May 2, 2025

Online Visits: 2,103,972

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FORTHEWIN

What are the best tequilas for Cinco de Mayo? Our favorites, from cheap to stupid expensive

If you're looking for something expensive, but not \$700 expensive: Tequila Partida Roble Fino



Tequila Partida Roble Fino *Christian D'Andrea*

Tequila Partida's Roble Fino isn't cheap. The bottle reflects this; it's big, wears a scarf and is heavy as hell. At more than \$100 for the sherry oak finished reposado, you're making an investment here.

It pours with a pleasant rich amber color that suggests a fair amount of time in the sherry casks advertised on the label. It smells floral and fruity with a little bit of cinnamon heat at the end. There's a little boozy harshness, however, that gives you fair warning you're dealing with a full bodied spirit.



Despite that, it's smooth up front, giving off hints of agave and sweetness before, boooooom. There's a wave of spice and sugar and pepper and cinnamon and, friends, it is a lot all at once. I mean this is a good way. It hits the tip of your tongue as a pleasant little tequila and leaves as a complex beast.

You get some of the oak and the vanilla that comes with it from the barrel it was aged in, along with the stone fruits you'd associate with sherry. But the main course is an almost chewy roasted agave that brings out spices that range from what you'd find in mulled wine to a sumptuous dessert.

It starts with that agave, then at some point it feels like a small tremor rolls across your tongue to introduce that cinnamon, vanilla and pepper. It's like it's giving you something to think about at the end of each sip.





yahoo!life

May 2, 2025

Online Visits: 407,552,631

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Syndication from For The Win

LUCAS
BOLS



Spirit.Ed: Check Out Our 2025 Cinco De Mayo Roundup

16. Ponche Caballero



Source:Partida

Ingredients:

2 oz [Partida](#) Blanco

1.5 oz Tamarind Soda

1.5 oz Pineapple Juice

0.5 oz Agave Nectar





0.5 oz Fresh Lime Juice

2 dashes Angostura Bitters

Garnish: Pineapple Wedge and Leaves

Directions: Add all ingredients to a cocktail shaker with ice. Shake and strain into a rocks glass with ice. Garnish with a pineapple wedge and leaves.



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|  | <p>May 4, 2025</p> <p>Online Visits: 60,866</p> <p>Click to view article</p> |
|  | <p>May 4, 2025</p> <p>Online Visits: 30,978</p> <p>Click to view article</p> |
|  | <p>May 5, 2025</p> <p>Online Visits: 5,000</p> <p>Click to view article</p> |
|  | <p>May 5, 2025</p> <p>Online Visits: 45,128</p> <p>Click to view article</p> |

Syndications from Cassius



May 4, 2025

Online Visits: 13,903

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Mom Needs a Drink!

Pallini Limoncello is an artisanal Italian lemon liqueur crafted from an authentic recipe created by the Pallini family in 1875. It is made with Italy's finest Sfusato Lemons, grown on the sunny hillsides of the Amalfi Coast, and carefully hand-picked for optimal freshness and flavor. Pallini Limoncello is smooth, extremely versatile, and enjoyable straight from the fridge, on the rocks or mixed into countless cocktails like the Pallini Spritz.

Pallini Spritz cocktail

Ingredients:

- 2 parts Pallini Limoncello
- 3 parts Prosecco
- 1 part Sparkling water
- Lemon or Orange slice for garnish

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



May 5, 2025

Online Visits: 14,336

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3 Reposados For Cinco De Mayo Celebrations

Thank you to Tequila Partida, Bribon and Loca Loka for sending me free bottles of tequila to sample in exchange for a fair and unbiased review for reposados for Cinco...

3 Reposados For Cinco De Mayo Celebrations



Tequila Partida Reserva Reposado



Tequila Partida bills itself as the "original additive free tequila." It tastes and looks clean too. Partida makes eight different tequilas in shapely bottles. The Reserva Reposado has rich notes of caramel, vanilla and fresh pepper. It is good on the rocks, with just a squeeze of fresh citrus. \$49.99





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|  | <p>May 5, 2025</p> <p>Online Visits: 29,312</p> <p>Click to view article</p> |
|  | <p>May 5, 2025</p> <p>Online Visits: 5,000</p> <p>Click to view article</p> |

Syndications from WJPT-FM (Estero, FL)

May 5, 2025

Online Visits: 9,643

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LAST MINUTE CINCO DE MAYO COCKTAIL RECIPES [COCKTAIL TIME]

PONCHE CABALLERO



INGREDIENTS:

- 2 oz [Partida Blanco](#)
- 1.5 oz Tamarind Soda
- 1.5 oz Pineapple Juice
- 0.5 oz Agave Nectar
- 0.5 oz Fresh Lime Juice
- 2 dashes Angostura Bitters
- Garnish: Pineapple Wedge and Leaves

DIRECTIONS:

Add all ingredients to a cocktail shaker with ice. Shake and strain into a rocks glass with ice. Garnish with a pineapple wedge and leaves.



May 6, 2025

Online Visits: 177,908

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6+ Celeb-Loved Treats That Make Perfect Mother's Day Surprises

From decadent pints of ice cream to limoncello spritzes, here's what to shop.

3. The Essentials for Limoncello Spritzes



Photos: Callie's Hot Little Biscuit, Jeni's, Pallini Limoncello. Design: Celebwell



[View more on Instagram](#)



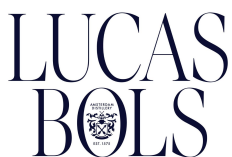
92 likes

[pallinilimoncello](#)

Fresh, authentic, tempting. Pallini Limoncello is the perfect gift for an aperitif with friends. A taste of sunshine in every sip.

#PalliniSpritz #StayZesty Always drink responsibly. [View all comments](#)

Sabrina Carpenter's go-to summer cocktail is the limoncello spritz, and we're already obsessed with this refreshing sip. Mom will be, too, when you gift her the essentials to make her own. Treat her to Pallini's Spritz Bundle (Limoncello Pallini, \$46), complete with limoncello, a bedazzled bottle of Freixenet Prosecco, and a spritz glass. One sip, and she'll feel like she's been transported to the Amalfi Coast.





May 6, 2025

Online Visits: 13,021

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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.



May 6, 2025

Online Visits: 14,336

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Toast Mom With These 8 Wines For Mother's Day

Mother's Day is this weekend. If you are trying to figure out how to recognize the person who gave you life, consider a toast to mom with these 8 wines...

Nuvo Sparkling Liqueur



This is not just rose, it's a ready made rose based cocktail in a bottle billed as the world's first sparkling liqueur. Nuvo is made with French vodka, sparkling white wine, and an infusion of fruit nectars It is a little on the sweet side but not cloying.
\$29.99



INSIDEHOOK

May 7, 2025

Newsletter Subscriptions: 618,973



Partida Is the Single Malt of Tequilas

BY [KIRK MILLER](#)

Partida has touted itself as “the world’s highest rated tequila,” and while I can’t vouch for that claim, the brand *has* racked up a ton of honors, including a best tequila in the world win for the brand’s reposado. So when [we had a chance to talk to Master Tequilero José Valdez](#), currently celebrating 20 years with Partida, we jumped at the chance.

The brand offers a pretty wide range of tequilas, including the standard fare (blanco, reposado, añejo), two unique cristalinos (including one that spends extra time in ex-sherry casks), a 48-month aged extra añejo and two releases that undergo a second maturation in ex-sherry casks that also previously held some pretty high-end Scotch. So this isn’t your tequila for Margaritas or Palomas, although the blanco does a good job in those classic drinks. We like to think of these releases as a little closer to single malts.

LET’S TASTE THEM

LUCAS
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**DRINKS
INTERNATIONAL**
FOR THE GLOBAL DRINKS TRADE

May 2025 Issue

Print Circulation: 12,571

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**DRINKS
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**GLOBAL
WINE IN
CRISIS**

MAY 2025

CHILE · AUSTRALIA · NEW ZEALAND · COGNAC

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ANALYSIS 

Bols still building after 450 years

8 May 2025



With new expressions and an ongoing search for acquisitions, the Netherlands-based liqueurs company is not resting on tradition. **Eleanor Yates** catches up with chief executive-elect Frank Cocx

We've been around for 450 years and the way we always look at the cocktail industry is that we want to be at the forefront of it," Frank Cocx, current chief financial officer and soon-to-be chief executive of Lucas Bols tells *Drinks International* on a visit to the brand's home in Amsterdam. "We're active in 114 countries and not all of them are big at the moment, but we want to be there at the early stages and make sure that when things start to happen we have planted that seed, got to know the bartenders, and can bring them to the Bols Cocktail Academy to train them."

A leading global cocktail and spirits player, and one of the oldest Dutch companies, Bols is this year celebrating its 450th anniversary, along with the launch of Bols Blue 1575, a premium expression of its Blue Curaçao liqueur.

"We've been working towards our 450th for quite a while and we always wanted there to be a commemorative drink and to make it exclusive with rum in there, and a new bottle. Internally there's talk of having two or three other liqueurs potentially being available in a more premium version and the idea of premiumising liqueurs is definitely there," says Cocx.

"For some of the flavours there is already a brand which is the hero of the premium segment. For example, with triple sec it's Cointreau, with passion fruit it's Passoã, so with the top-10 flavours, for all of them, there's one brand that has that premium position already but that was not the case with blue curaçao. It's the third-largest liqueur worldwide in terms of volumes sold but with no brand claiming that at a premium level, so that was another reason to do it. We're not going to take Cointreau by having a premium triple sec, but if there are other flavours that we think can have a hero brand at a premium level, I'm definitely not against it."

Taking over from Huub van Doorne, Cocx will assume the role of chief executive on 1 October 2025 with, after a transitional phase, initial plans to focus on the company's time to market. "We're a small company and sometimes it takes us maybe a bit too long to come from a great idea, which we have enough of as we've been about innovation from day one, but to actually do it in the market. I'd rather fail three times and be lucky the fourth than always be late or too late",

drinksint.com





says Cocx. Another change he'd like to make is due to Bols being dependent on external distributors.

"I want to make sure we do a better job of finding the right partners and motivating the right partners in these countries," he says. "It's not new, but something I want to put new energy into and make sure we keep focusing on building our brands, talking about the cocktails, taking pride in the fact we're from Amsterdam and all these things. I'm not here for restructuring, it's doing what we did in a slightly different way.

"Things will change, but what is also important is the things that won't change. You won't exist for 450 years if you're not successful at the core of what you're doing, and that's craftsmanship and cocktails, which is our focus," Cocx continues.

GLOBAL FOOTPRINT

When looking at particular markets, Cocx notes that in Japan Bols is the number one imported liqueur, while in China the company grew its business rapidly over the past year by investing heavily in the market, with eastern Europe another growth pocket. "That's really our style to, on the one hand, focus on big markets where we already have a footprint, but on the other hand we're never satisfied and we always try to go into these growth markets and over-invest in relationships," says Cocx. While currently a small market, in Nigeria Bols focuses on the high-end cocktail scene, so the brand can be visible and consumers can associate it with cocktails and the premium space.

"Funnily enough, our Yoghurt Liqueur, which we introduced globally, really picked up in Nigeria, in liquor stores more than bars, and people mix it with vodka, sparkling water or strawberry soda, but we aren't talking big volumes yet. From memory, it's the number two or three product that we sell over there, but in The Netherlands it's not that big. It's quite funny because I think it's one of these things where we're the only ones making it and, yes, it's a bit of a weird one, but for example Ivar de Lange, our master bartender, loves to make a strawberry cheesecake cocktail with it," adds Cocx.

It's not just the Yoghurt Liqueur – Bols also has other pockets globally where certain brands have gained traction. "Our Henkes gin that we sell a lot in Togo, Ghana and Benin, is one of the biggest brands in that area and not just talking spirits, people love it. For example, the Galliano range and our black and white sambucas are also really popular in Australia, not just as a shot but also an after-dinner drink. It's not always our decision to do that, sometimes it just works out that way," Cocx adds.

A GROWING PORTFOLIO

Bols' portfolio of spirits, liqueurs, RTDs and non-alcoholic spirits includes Bols liqueurs, vodka and genever, Galliano, Pallini, Nuvo, Tequila Partida, The Muff Liquor Company, Damrak Gin and Fluère. A somewhat recent acquisition, Bols bought Partida in 2022 to enter the tequila market and offer strength to its portfolio of brands, particularly in the US. On looking for potential acquisitions, Cocx notes: "Two years ago I acquired Fluère and Nuvo was acquired in 2023, so we constantly have an eye out, but at the same time if a brand does not have a cocktail association, and if we think we cannot get one, it's not our game



FRANK COCX



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Frank Cocx

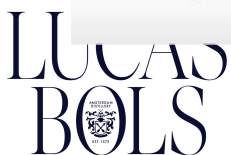
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As the company grows, the room for expansion is there. Master distiller Monique ten Kortenaar takes care of creating the base distillate at the distillery in Amsterdam, which is then sent to third parties who do the blending and bottling. In turn, this allows for growth if needed. "We can scale up a lot because we have capacity at the factories and have got around six different production locations around the world, so if one cannot do it, it's relatively easy to use another one," says Cocx. "We produce in The Netherlands, US and France, so scale is not an issue."

As Bols moves forward with a new expression and new leadership, the focus will always be cocktails, says Cocx. "This company is about cocktails, we've done that for over 200 years, in everything we do – the way we approach bartenders, the way we acquire brands and what brands we acquire, there's always that one word: cocktails. I personally like the fact we're a relatively small team based in Amsterdam but we're active in 114 countries. It's an international cocktail company and we're poised for further growth." **DI**

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May 2025 9





DRINKS INTERNATIONAL

May 8, 2025

Online Visits: 21,338

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How Bols is building after 450 years

08 May, 2025

By Eleanor Yates

With new expressions and an ongoing search for acquisitions, the Netherlands-based liqueurs company is not resting on tradition. Eleanor Yates catches up with chief executive-elect Frank Cocx.

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A growing portfolio

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May 8, 2025

Online Visits: 32,310

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CASSIUS

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.

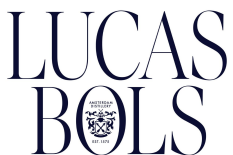
Get it [here](#).

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](#).





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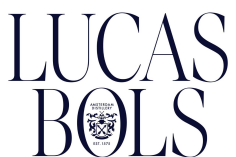


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LUCAS BOLS

May 13, 2025

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FOOD & WINE

The 13 Best Fruit Liqueurs, According to Bartenders

From limoncello to grapefruit to lychee, these are the best bottles for springtime sipping.

03 | **Pallini Limoncello**
of 13



Credit: Food & Wine / Pallini Limoncello

If you think limoncello is simply for after-dinner sipping, think again.

“Limoncello is bright and refreshing, [and] can also be used in many ways,” says Joe Isidori, chef and owner at [Arthur & Sons New York Italian](#). A Limoncello Martini is a great cocktail to enjoy, and we like to spike our spicy Cosmopolitans with limoncello. We also use limoncello in our Pallini Spritz, which is by far the crowd favorite.”

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Isidori prefers the Pallini brand, made from Sfusato lemons harvested across the Amalfi coast. “It’s a great high-quality limoncello and a crowd favorite when traveling through Italy,” he says.



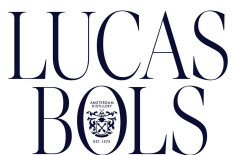
May 13, 2025

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The Best Whiskey For An Old Fashioned, According To Bartenders

Ciaran Harrison of The Parkgate in New York has even experimented with smoked Irish whiskey old fashioned featuring Muff Irish Whiskey, calling it “a unique twist that respects the tradition of the cocktail while introducing an exciting, modern element.”





May 14, 2025

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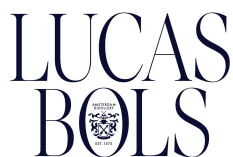
New Reviews for May 14, 2025

Spirits Reviews

Muff Irish Vodka

Brilliant, crystal clear. The aromatics are very intense, giving scents of dried leaves and marshmallow with supporting notes of vanilla and sandalwood. The palate echoes the nose, delivering a citrus-driven core with flavors reminiscent of minerals and earth, accompanied by notes of baked potato skins and slate. The finish is long and lingering.

Medium to full-bodied and pleasingly balanced with a creamy texture. \$37.00 – **4 Stars**





News Briefs for May 14, 2025

•**Pallini Limoncello**, distributed by Lucas Bols USA, is introducing a new global campaign, "Taste of a Kiss." The campaign was developed by Rome-based agency Luther DSGN and includes digital storytelling, influencer collaborations, and curated lifestyle content centered on the Pallini Spritz cocktail. The new push will run through this year. Pallini is now led by CEO Micaela Pallini, a fifth-generation member of the founding family.



May 15, 2025

Online Visits: 15,763

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Pallini Limoncello Celebrates 150 Years with “Taste of a Kiss” Campaign

Fifth-Generation CEO Micaela Pallini Leads the World's #1 Limoncello into a Bright New Era of Growth, Digital Buzz, and Spritz Culture

New York, NY – May 13, 2025 — Pallini

Limoncello, the world's #1 limoncello, proudly announces the launch of its new global campaign, “Taste of a Kiss.” Timed to coincide with the brand's 150th anniversary, this sensory-led campaign invites consumers to rediscover the magic of limoncello – crafted with passion, kissed by the Amalfi sun, created for both timeless enjoyment and modern mixology.

The campaign's creative centerpiece, “What Does a Kiss Taste Like,” will run throughout 2025 and will be brought to life through digital storytelling, influencer collaborations, and curated lifestyle content that celebrates Italian passion and flavor.

Pallini, founded in 1875, remains a proudly family-owned company and is now led by CEO Micaela Pallini, a fifth-generation member of the founding family. With more than 15 years at the company, she previously served as Director and Head of Production. Micaela, who holds a Doctoral Degree in Chemistry, is the first woman to lead the company and is honored to guide Pallini through this historic milestone.





“This campaign is a love letter to our Italian roots,” said Micaela Pallini. “It reflects everything Pallini stands for – joy, beauty, togetherness, and timeless taste. Sharing our 150th anniversary as the world’s leading limoncello is both humbling and exhilarating.” The campaign was developed by Luther DSGN, a rising Rome-based agency known for its creative expertise in lifestyle branding, visual storytelling, and experiential design.

At the heart of the campaign is the **Pallini Spritz**—now among the top three spritz-style cocktails served in the U.S. Elegant, light, and refreshingly simple (3 parts Prosecco, 2 parts Pallini, 1 part water, served over ice in a large wine glass), the cocktail is quickly becoming a seasonal favorite across bars, rooftops, and at-home occasions. Pallini is supporting this momentum with retail cross-merchandising initiatives, encouraging consumers to bring the spritz ritual home.

Pallini Limoncello is distributed across the U.S. by Lucas Bols, the Dutch spirits company known for nurturing heritage cocktail brands. “Pallini is a rare brand that blends craftsmanship, legacy, and modern appeal,” said Brett Dunne, Managing Director, USA and Canada, The Lucas Bols Company. “We’re excited to help expand its reach across the U.S., bringing the spirit of the Amalfi Coast to American consumers and bartenders.”

Pallini Limoncello is available nationwide in fine wine and spirits retailers, as well as leading bars and restaurants across the U.S.

About Pallini Limoncello

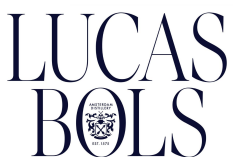
Pallini Limoncello is a natural liqueur that has been crafted by the Pallini family in Italy since 1875. The Pallini family has been making super premium liqueurs since 1875 when Nicola Pallini founded their first shop and distillery in Antrudoco. The limoncello is made from prized, Sfusato lemons, exclusive to the Amalfi coast. The handpicked lemons are infused immediately, so their freshness and flavor is delivered in every bottle. Its versatility is almost endless – enjoy it neat, on the rocks, straight from the fridge, or mixed into cocktails and food recipes.

About The Lucas Bols Company

Lucas Bols is a global spirits company and one of the oldest active Dutch businesses, with a mission to create exceptional cocktail experiences worldwide. Present in over 110 countries, the company’s portfolio includes three global cocktail brands and more than 20 regional and international liqueurs and spirits.

Tags:

Lucas Bols, Pallini Limoncello





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Amsterdam, Netherlands



eleanordrinks LUCAS BOLS

I recently visited Amsterdam to check out the home of Lucas Bols and celebrate its 450th anniversary, the launch of Bols Blue 1575 and to chat to the newly named CEO, Frank Cocx.

Link in bio

1w



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May 15

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CULTIVATE YOUR MESSAGE



May 15, 2025

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6 Refreshing Cocktail Recipes to Kick Off Summer

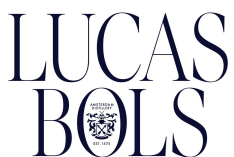
Grab your shaker and raise a glass this Memorial Day, Father's Day, and July 4th.



Galliano Sour

Ingredients:

- 2 oz Galliano Autentico
- 1 oz Fresh Lemon juice
- 1/3 oz Egg white
- 1 Dash Angostura bitters





Pallini Spritz

Ingredients:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- Garnish: Lemon Slice

Instructions:

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



Alabama Slammer

Ingredients:

- 0.5 oz Bols Amaretto
- 0.5 oz Sloe gin
- 1.0 oz Southern Comfort
- 2.0 oz Orange juice
- 1.0 oz Fresh lemon juice
- 0.2 oz Sugar syrup





May 20, 2025

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Whisky ^{121 WHISKIES REVIEWED INSIDE!} ADVOCATE

Whisky ^{121 WHISKIES REVIEWED INSIDE!} Tequila Reviews **ATE**



94 Tequila Partida Roble Fino Ex-Sherry Single Malt Scotch Cask-Finished Añejo, 45%, \$150

The nose offers richly layered sweetness featuring fruits, nuts, caramel, treacle, and nougat. The honeyed sweetness continues on the viscous and textured palate. The pretty baking spices and drying oak bring balance on the warming finish. With 18

months in bourbon barrels and an additional 5 months in sherry-seasoned single malt casks, this is delicious, but perhaps better suited to whisky drinkers than agave purists. (Release date: 2020)—JL



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2025 Summer Issue

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Whisky ^{121 WHISKIES REVIEWED INSIDE!} ADVOCATE

Whisky ^{121 WHISKIES REVIEWED INSIDE!} ADVOCATE

Changing Bases

Despite their differences, agave and grain can be used to make the same drinks

Jalisco Summer

Created by Lauren Castano, head bartender, Baja Cafe, Deerfield Beach, Florida

“The citrus and sweetness of a Sour work beautifully with agave,” Castano says. Here, reposado tequila adds the richness of oak and spice from

the barrel to bubbles that keep things refreshing.

- 2 oz. Partida reposado (or other reposado tequila)
- 1 oz. fresh grapefruit juice
- 1 oz. Aperol
- 1 pinch salt
- 2 oz. sparkling mineral water
- 1 barspoon Luxardo cherry syrup
- 3 dashes El Guapo Cuban bitters
- Cherry and dehydrated orange wheel for garnish

Fill a Highball glass with ice. Add tequila, grapefruit juice, Aperol, and salt, and top with sparkling mineral water. Add cherry syrup and gently stir to combine, about 5 seconds. Top with El Guapo Cuban bitters and garnish with cherry and dehydrated orange wheel.



RAIL JOURNEYS AT 19TH HOLES

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2025 Summer Issue

Print Circulation: 141,774

Whisky ^{121 WHISKIES REVIEWED INSIDE!} ADVOCATE

Whisky ^{121 WHISKIES REVIEWED INSIDE!} ADVOCATE

Selected Irish Blends **D**

89 Muff Liquor Co., 43%, \$35
Smoked fish, burning oak chips, grain notes, honeydew, vanilla, and woodsmoke

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May 27, 2025

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MORE TIME TO TRAVEL

Best Father's Day Gifts For Travelers 2025

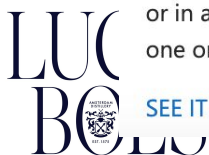
A Sip of the Fresh Taste of Summer



└ Limoncello Liqueur (credit: Pallini)

Pallini Limoncello is the perfect warm-weather thirst quencher whether he's barbecuing, at the beach, or picnicking at the park. This natural liqueur from Sfusato lemons, handpicked from the Amalfi Coast, will transport him to Italy.

The Pallini family has been making limoncello using the same recipe since 1875. It can be enjoyed neat, on the rocks, or in a spritz cocktail. And now, the same authentic lemon flavor is available in a non-alcoholic alternative. Choose one or both. They are also gluten-free and vegan.



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May 27, 2025

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Syndications from MORE TIME TO TRAVEL





May 28 2025

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LA PATIALA

20 Prosecco Cocktails, From the Hugo Spritz to the Bellini

Prosecco cocktails range from sweet to bitter. No matter your preference, these recipes will have you reaching for a bottle of bubbles.

Pallini Spritz



PALLINI

The Pallini spritz is another cocktail that will have you dreaming of an Italian summer. It highlights the sweet and tangy flavor of limoncello, the classic Italian lemon liqueur. A wonderful choice of limoncello is Pallini, infused with fragrant Sfusato lemons from the Amalfi Coast. Build all the ingredients in a wine glass filled with ice and garnish with a lemon slice for a quick and easy after-dinner digestif.

Ingredients

- 2 oz [Pallini limoncello](#)
- 3 oz Prosecco
- 1 oz sparkling water
- Lemon slice for garnish





May 28 2025

Online Visits: 5,000

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New Reviews for May 28, 2025

Galliano Espresso Coffee Liqueur

Brilliant, dark mahogany color, being nearly opaque. The nose is filled with scents of dark roasted espresso beans with supporting notes of dark chocolate, brown sugar, and vanilla bean. The palate echoes the nose adding a lovely anise note that marries perfectly with the dense espresso and mocha notes, finishing strong with mint and roasted nuts. Full-bodied and generous with espresso and supporting flavors in perfect harmony — ideal for cocktails. \$24.99

– 4.5 Stars

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May 29, 2025

Online Visits: 5,000

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Medium

The Best Cocktails & Spirits to Share with Dad This Father's Day

Bold & Beautiful Old Fashioned

Ingredients

1 oz Muff Irish Whiskey

2 dashes of Orange Bitters

¼ oz Simple Syrup

Garnish: Orange Peel and Cocktail Cherry

Method

Add all ingredients into a mixing glass with ice. Stir and strain into a rocks glass with a large ice cube. Garnish with an orange peel and cocktail cherry on a pick.



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