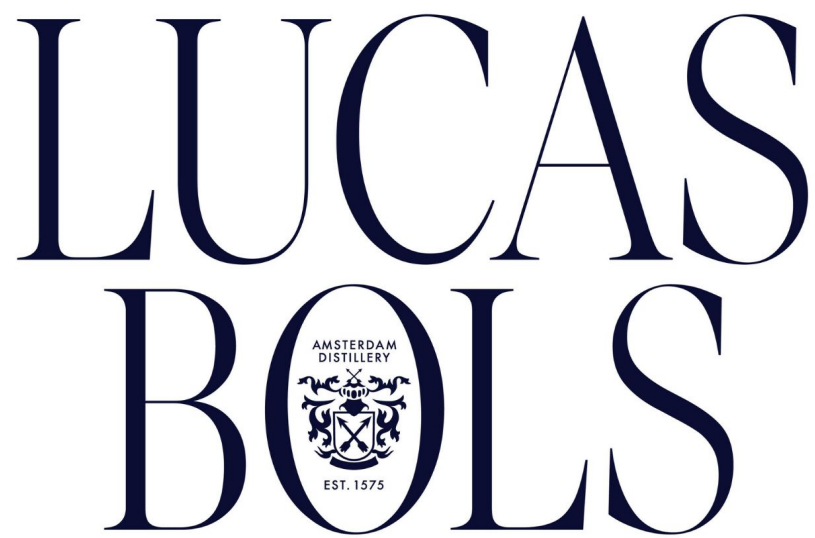




MEDIA COVERAGE

October 2025





2025 Media Coverage

OVERVIEW OF COVERAGE

TOTAL NUMBER OF CLIPS: 33

ONLINE: 27

PRINT: 3

NEWSLETTER: 3

TOTAL POTENTIAL AUDIENCE: 654,923,550

ONLINE: 654,923,550

PRINT: 99,116

NEWSLETTER: 105,000



July 2025 Issue

Print Circulation: 47,058

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MARKET INTELLIGENCE ON SPIRITS, WINE AND BEER JUNE 2025

MARKET WATCH

HOSPITALITY GOES LIVE

AT OAK VIEW GROUP,
CHRISTIAN NAVARRO
REDEFINES EVENT F&B

mw | NEW PRODUCTS

Bols Blue 1575

Lucas Bols is introducing Bols Blue 1575, a super-premium blue curaçao liqueur. The new offering (\$35 a 700-ml.) is made with distilled orange peels and a botanical spiced rum base, along with a blend of island-inspired botanicals. Bols Blue 1575 is bottled at 29.5% abv and is rolling out to select on- and off-premise locations across the U.S. In addition to the Bols liqueur brand, the Lucas Bols portfolio includes Passoã liqueur, Galliano, and Partida Tequila among others. For more information, visit [Us.bols.com](https://us.bols.com).



BOLS BLUE 1575

PLUS
SPIRITS RTDS ON FIRE
ROSÉ REGAINS GROUND
RALEY'S UPS ITS GAME
CALIFORNIA'S TASTING ROOMS

LUCA BOLS



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August 20, 2025

Online Visits: 8,655

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BUSINESSFOCUS

THE MUFF LIQUOR COMPANY

Over the Moonshine: Interview with Founder & CEO, Laura Bonner

From her granddad's moonshine to an international product with movie and rock star level investors, The Muff Liquor Company has quite the story.



The short version of The Muff Liquor Company's origin story is that the company was founded in 2018 to sell potato-based gin and vodka, as well as smoked peated whiskey. Last July, [the company](#) opened a new brand home and distillery in the Irish village of Muff, County Donegal. It now has products in 39 states of the US and counting, as well as a team of just over ten people.

"And I still have my hair, which is amazing!" says [Laura Bonner](#), The Muff Liquor Company's founder and CEO.

But for the full story of how The Muff Liquor Company came to be, we need to go back to Bonner's grandfather, a potato farmer, and the one who introduced Bonner to poitín, an illicit potato-based spirit you have heard called "Moonshine" elsewhere.

"I didn't know it was illegal. He'd soak it in brandy balls and share it out among us all," Bonner recalls. "I brought one of his bottles down to the distillery once and found it was 87% proof. How we're not blind is a miracle!"

A Dream in the Making

Bonner's career started along a different path. She was from a family of entrepreneurs and was heading to law school. But from very early on, she had other ideas.

"I wrote an email to my two older brothers and sister saying that I wanted to drop out of law school to come home, make vodka and call my business The Muff Liquor Company," Bonner says. "My middle brother rang me, and I won't repeat what he said, but he asked what I knew about running an alcohol business. So I stayed in university, got my law degree, and lasted nine months in a law firm."

Quickly deciding law wasn't the sector for her, Bonner moved into real estate, starting on ten grand a year. After six years, she became the Director of the UK for an Australian company, and she was Tom Russell's account manager for eight years, but she still wasn't happy.



"I talked about The Muff Liquor Company all the time," she tells us. "I kept telling everyone."

She adds, "We are aware of the double entendre in the name. That was intentional."

Fortunately, someone was listening.

"The guy who'd become my business partner, Tom Russell, said 'You have been an account manager for ten years. Whatever you're selling, we're buying.'"

That was enough for Bonner. She broke up with her boyfriend, sold her apartment and moved back in with her dad.

"Living the dream!" as Bonner puts it.

That might sound sarcastic, but the truth is that when you look at The Muff Liquor Company today a lot of what it has achieved is pretty dreamlike. With The Muff Liquor Company's new brand home opening, the company now boasts shops, distillery tours, and an amazing bar. They have won a long list of accolades and awards, including, a couple of months ago, "Best Blended Irish Whiskey in the World".

As well as those awards, The Muff Liquor Company has attracted some big-name investors.

"From the beginning, **Ed Sheeran** and **Russell Crowe** were on my vision board," Bonner says. "I decided I was going to have these guys as investors, and five years later, I did."

That said, while Bonner's pleased to have got those investors, they are not the biggest part of her strategy.

"As I like to remind everyone, the biggest celebrity is the liquid in the bottle," she tells us. "We sell premium spirits, we focus on local and artisanal products, and we set ourselves apart with the product, the knowledge of our staff, and our customer service."

The Dream Meets Reality

Of course, making a dream come true and actually living the dream are two very different things, and it was not long before Bonner was facing some **harsh and unexpected realities** of the business.

"Everyone is fed up talking about Covid, but it was a horrendous experience for us," Bonner says. "We launched on the third of February when the market was saturated. Ireland is a small country, and everyone's loyal to certain areas and certain brands. So we said 'Let's pack our bags and head to Asia while everyone else is trying to get into the US.'"

It was a strategy that went well, with The Muff Liquor Company establishing a presence in markets such as Japan and Shanghai. Before long the firm had an extensive network of contacts, but then Covid hit and overnight international supply chains disappeared.

"I arrived home realising I had no support in Ireland, no route to market, and imports and exports had halted because nobody knew how the virus was transmitted."



Every day Bonner was getting calls asking what the plan was, and bankruptcy seemed like a very real risk. So Bonner cut herself off, did a meditation weekend, and came back with a concept for cocktail boxes that quickly became the firm's top selling product.



Now, Bonner is looking into possibly returning to The Muff Liquor Company's original market.

"Asia was a solid market for us in 2018, but I have not heard from the people we were dealing with since, so it would be starting from scratch."

But it is a market that holds a special meaning for Bonner.

"We did our first market research and our first taste studies over there," she remembers. "We have gold on our bottles. We waited until 2018 to launch because eight is a sign of wealth."

Since those early days, The Muff Liquor Company has also navigated the repercussions of Brexit and **a host of other challenges**.

"I'd never owned a business before, so as far as I'm concerned this is all part and parcel of what it's like," Bonner says. "What matters is how you handle the situation, and how you handle your team."

The Dream Team

Assembling that team is something Bonner has done very carefully.

"I'll be honest. When I interview people, I don't need another me," she says. "I look to see what someone else can bring to the table."



However, ultimately, her decision rests on a simple test.

"Could I go travelling with someone for three days?" she asks. "I picture sitting next to them on planes and through dinners. That is what I decide on. Most people have skills and the alcohol industry is quite small. So it comes down to personalities and mindset."

That mindset, Bonner tells us, has to be a positive one.

"I remind people this is just a job, health and family come first," she says. "I just need a team player. Our team is small and I like it that way. So we want people who can just get on with it, with a positive attitude. And I couldn't have got a better team for that to be honest."

Bonner has a **clear vision** of where she wants to take that team, as she is keen to share with us.

"By January 2026, I aim to have our products in all 50 states. I believe we will be the first Irish company to have four different products available across America," she says.

Of course, that will mean dealing with unpredictable tariffs, new supply chains, and who knows what other challenges. However, talking to Bonner, it is clear that through the good and the bad of running The Muff Liquor Company, she simply loves it.

LU
BC "I've always loved it, but this is the first year I've really enjoyed the business. It's organised chaos!" she says. "The team all know what they are doing, everything has all fallen into place, and I'm really enjoying it."





September 2025 Issue

Print Circulation: 47,058

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More Companies Join Breakthru In California

Beyond Proximo, Lucas Bols USA has also named Breakthru Beverage as its new California distributor following the dissolution of RNDC California. The move covers Bols' entire portfolio, including Bols liqueurs, Galliano, Tequila Partida, passionfruit liqueur Passoã, and Pallini limoncello, among other brands. The new agreement expands Breakthru and Lucas Bols' existing relationship, with California becoming the 14th state where Breakthru is Bols' distributor.

WHISKEY'S TURNING POINT

VOLUMES HAVE SLIPPED,
BUT VALUE REMAINS STRONG

PLUS

BEER'S HOT BRANDS
RETAILER LOYALTY PROGRAMS
AGED RUMS GAINING RECOGNITION
THE LATEST IN WINE PACKAGING

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5 Best Additive-Free Tequilas To Try Instead of Clase Azul

2. Tequila Partida Roble Fino Añejo



(Photo: Tequila Partida)

[Read Our Review](#) | [Buy Now](#)

The crown jewel of Tequila Partida's Roble Fino lineup is undeniably its Añejo. Produced at the Autentica Tequilero distillery using lowland agaves, the juice is aged 18 months in American oak that previously held Jack Daniel's, before resting an additional five months in ex-single malt, sherry-seasoned casks. Those casks are rumored to be Macallan, though the brand has never explicitly said so.

It's powerful stuff from front to end. The nose opens with heaps of sherry wine personality; dried fruit, sour cherry, banana, cinnamon and a sticky-sweet vibe akin to cream soda. Some might say it's overwhelming. We'd describe it as decadent. The same goes for the palate, which spotlights dense flavors of grape, cocoa nibs, brown butter and barrel spice with an emphasis on cloves and cinnamon. The single-malt scotch casks put in some heavy lifting, resulting in a spirit that sits halfway between agave and fortified wine in the best way possible. If you've got \$150 to spare, Roble Fino Añejo is worth the gamble.



September 10, 2025

Online Visits: 103,994,191

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Syndication from The Daily Pour

Top 10 whisky RTDs

Bols Very Old Fashioned



For Netherlands-based Lucas Bols, good things also come in small packages. The brand's Very Old Fashioned offers a classic combo of whisky, sugar and Angostura bitters in a 200ml tube at 30% ABV. What makes this cocktail stand out is the addition of Bols Barrel Aged Genever.

The innovative take on the classic was awarded a Gold medal at [The Pre-Mixed, RTD & Hard Seltzer Masters 2025](#).



September 30, 2025

Online Visits: 390,330,017

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yahoo!life

Think You Know Blue Curaçao? Blue 1575 Will Change Your Mind

Blue is among the rarest of food colors. Blueberries and blue corn exist, of course, but in general, food isn't blue for a reason. Humans evolved to view blue as a warning sign, associated with mold, spoilage, and—more recently—artificial ingredients.

So naturally, when the Bols brand of liqueurs looked for a way to celebrate its 450th anniversary earlier this year, it chose to release an updated, premium version of Bols Blue Curaçao, which it bills as a “legendary liqueur of the most colorful kind.”

Blue curaçao has been a punchline in craft bartending circles since the cocktail renaissance took hold—more associated with showiness and flair than with finesse. Blue drinks were often dismissed as the domain of bachelorettes, cruise ships, and the untutored palate.

Want the latest whiskey news, deals, and reviews? Sign up for the Whiskey Wednesday newsletter.

But Bols is now doubling down, betting that blue can shed its lowbrow reputation and gain traction and stature. The brand is also banking on the revival of disco-era drinks to make blue mainstream once again.

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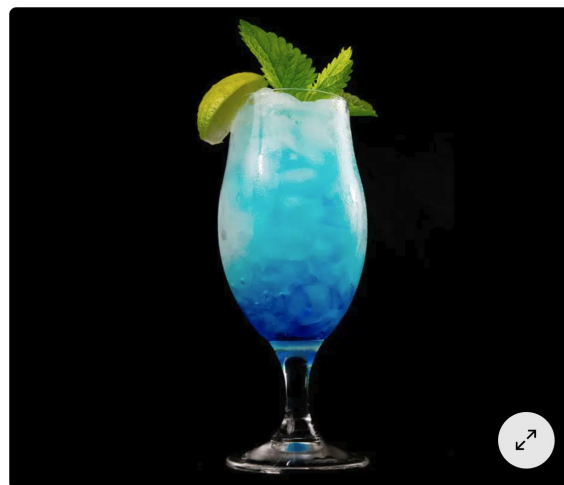
Is Blue Curaçao Just Triple Sec?

Bols was founded as a trading house by Lucas Bols in Amsterdam in 1575. The business grew as Amsterdam flourished during its first Golden Age, when vast merchant fleets brought exotic goods from the Baltic states, Asia, and South America. Among these imports were dried lahara orange peels from the Dutch Caribbean colony of Curaçao, which Bols used to make an orange liqueur. Triple sec on the other hand, is often made in France, is clear and is usually flavored with peels from Valencia oranges. The two alcohols are very similar and have their own fans.

Curaçao (the liqueur) had its heyday in the late 19th and early 20th centuries, when it appeared in cocktails of every sort.

Jerry Thomas' seminal bartending guide [*How to Mix Drinks: The Bon Vivant's Companion*](#), which was originally published in 1862, included it in punches,ousse-café, and even a drink called the locomotive (curaçao, eggs, honey, cloves, cinnamon, and hot Burgundy).

Producers competed for attention by expanding their ranges. By 1900, one could buy sweet, dry, extra-dry, and "double curaçao"—said to have twice the flavor. Then came color. Some curaçaos were naturally light orange or green, depending on the ripeness of the peels used in maceration. But soon manufacturers were tinkering, producing greener greens, oranger oranges, vibrant reds—and eventually, blue.



Curaçao dates back centuries and has been used by bartenders in a range of cocktails.
Clovis Wood/Unsplash

The Debut of Blue: Is Blue Curaçao Just Food Coloring?



When blue curaçao first appeared is uncertain. But in 1907, an Irish stage comedy titled *Miss Hook of Holland* featured a plot about a Dutch distiller losing his secret recipe for Crème de Ciel (“cream of the sky”), which was found by scoundrels. By 1912, Bols was marketing a bright-blue curaçao under that name. After Prohibition, it reappeared in the US market as Bols Blue, showing up prominently in tiki drinks during the post–World War II craze.

Why blue? The answer remains speculative. Despite its association with moldy food, blue is the most popular color in the world—studies suggest people favor it three or four times more than its nearest competitor. It evokes summer skies, placid lakes, and alluring seas. Blue feels like a holiday, and Bols sought to capture it in a glass. What we can say for certain is that the signature color comes from food dyes.

Related: [How to Drink Mezcal: Expert Tips for Beginners and Pros Alike](#)

Bols Blue had a second heyday during the disco era in the late 1970s, when neon-lit potions were sipped under mirror balls and extravagance trumped subtlety. Drinks like the blue lagoon, blue Hawaiian, electric lemonade, and swimming pool reigned, and sales of Bols Blue surged.

But when disco faded and lapels shrank, Bols Blue was relegated to the cultural basement, alongside platform shoes and glittery blazers. It became an easy target for mockery—like vodka—but remained a bestseller in the Bols portfolio, destined for cocktails worldwide.

Where is Bols Liquor Made?

With a milestone anniversary approaching, Bols decided to reimagine its blue curaçao in a form that might even impress craft bartenders. The timing was good: disco drinks were beginning to reappear in sophisticated lounges.

“It was the right moment,” says Monique ten Kortenaar, master distiller at Lucas Bols Distillery, which is located in Amsterdam. “There are still bartenders who like to make blue cocktails.”





Monique ten Kortenaar, master distiller at Lucas Bols, who makes the company's signature blue curaçao. [...More](#)



The bottle for Bols Blue 1575 Curaçao is supposed to be evocative of a drum shape. Courtesy Lucas Bols

The result was **Bols Blue 1575**. Ten Kortenaar's mandate was to make it more sophisticated—more “premium”—and less of a one-note liqueur. While traditional Bols Blue used a blend of various spirits as a base, the new version uses rum, with added spices including vanilla, cardamom, and grains of paradise, lending a ginger-pepper note. She considered enhancing the traditional orange-with-a-hint-of-lemon citrus profile but left it as it was. “It was working,” she says.

The result is a liqueur with more depth and body—earthier, slightly nutty, and, dare we say, actually sippable.

Bols Blue 1575 comes in a new bottle shaped like a primitive drum, with a leather band cinching its waist. “It’s the island lifestyle we’re aiming for,” says Ivar de Lange, Bols’s global education manager and master bartender.

And the color? Untouched. “The color attracts people,” says ten Kortenaar. De Lange recounts how one bar, at 8 p.m. on busy nights, would send a server through the crowded room carrying two mules made with Bols Blue—no one had ordered them, but the sight drew eyes. For the next 15 minutes, the orders poured in. “It’s simple to make and can help with the rush,” he says.

October 2, 2025

Online Visits: 10,542

[Click to view article](#)

LOVE INC.

13 Taylor Swift-Inspired Signature Wedding Cocktails for Swiftie Soonlyweds



PINK PALOMA

2 oz Partida Blanco

1 oz Ruby Red Grapefruit Juice

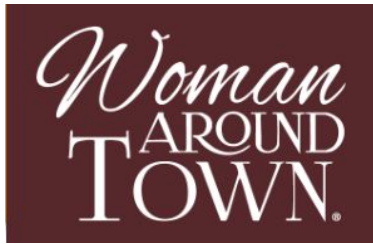
0.5 oz Fresh Lime Juice

0.5 oz Simple Syrup

1.5 oz Grapefruit Soda

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.

This blush pink beauty screams “*Lover*” era romance. It’s soft, sweet, and ready to make your heart flutter.



October 4, 2025

Online Visits: 14,864

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Autumn Cocktails – Get Ready to Mix and Sip Tastes of Fall

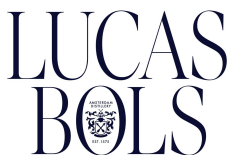
Chocolate Pumpkin

Ingredients:

- 25 ml Bols Pumpkin Spice
- 25 ml Bols Cacao White
- 30 ml Cream

Method: Add ingredients to a cocktail shaker with ice. Shake and strain into martini glass.

Website for Bols: [Bols Cocktails Liqueurs & Spirits Range | Cocktails at Home](#)



Top 10 cocktail recipes for October 2025

Pumpkin Spice Espresso Martini



Don't fight the pumpkin spice fever this month, it's not worth it – instead, embrace it with this seasonal Espresso Martini twist from Lucas Bols.

Ingredients:

- 45ml Vodka
- 15ml Bols Pumpkin Spice Liqueur
- 15ml Bols Coffee Liqueur
- 30ml Fresh espresso (optional)
- 10ml Simple syrup (to taste)

Method: Shake vigorously with ice, strain into a coupe, and garnish with three coffee beans, or a light dusting of cinnamon for extra fall flair.

Forbes

October 13, 2025

Online Visits: 52,884,070

[Click to view article](#)

8 Classic Cocktails With A Fall Twist

From an apple cider spritz to a pomegranate mojito, spice up your favorite go-to drink with autumn's signature ingredients.



Bols Pumpkin Spice Martini
BOLS COCKTAILS

Pumpkin Spice Espresso Martini

Ingredients: 1.5 oz vodka, 0.5 oz [Bols Pumpkin Spice Liqueur](#), 0.5 oz Galliano Espresso liqueur, 1 oz fresh espresso, 0.25 oz simple syrup.

Method: Combine all ingredients and shake vigorously with ice; strain into a chilled coupe glass, and garnish with a light dusting of cinnamon.

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October 15, 2025

Online Visits: 860,815

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INSIDEHOOK

It's Time to Embrace Blue Curaçao

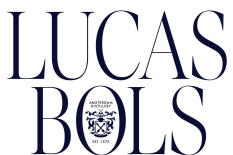
The brightly-hued, oft-maligned liqueur is back in a splashy way

Hearing the phrase “blue curaçao” elicits memories of a certain time or maybe even a specific drink. You’re probably thinking of the Blue Hawaii, created by bartender Harry Yee in 1957 at the (now Hilton) Hawaiian Village. It was a recipe created for a bartending competition sponsored by the Dutch company Lucas Bols. The ingredient also appeared heavily in the colorful drinks of the 1980s (we see you, Chili’s Radical Rita) and layered shooters of the ’90s.

The liqueur dates back to the 1920s and was originally called “Crème de Ciel.” The term curaçao was already applied to laraha orange liqueurs made in the namesake Dutch colony, but it wasn’t until much later that the blue coloring was added. And it wasn’t even the only color offered.

“We found that there was also a yellow curaçao, orange curaçao, green curaçao and red curaçao, all with naturally-occurring colors,” says Ivar de Langue, global education manager and master bartender at Bols, which has been selling its version since 1933, long before the tropical drink craze took off. “As far as the late 19th century at the company, there were experiments to create a blue color from [things like] indigo to butterfly pea.”

Although a naturally-derived hue was never perfected and the company settled on modern food coloring, its blue shade is an important part of what attracts us to a cocktail. “Color is very appealing to people,” de Langue says. “It does have that emotional reference to holiday, to the sky, to freedom, to just this small little moment where you don’t have to think about day-to-day hustles.”





Bols 1575, a blend of blue curaçao and botanical spiced rum

Bols

The flavor of blue curaçao is also unique. Despite being orange-based, it's not necessarily interchangeable with triple sec or an orange liqueur like Grand Marnier. Rather, it uses a variety of oranges only found on the island of Curaçao.

And Bols is no longer the only name in the game. Blue curaçao is made by half a dozen companies, including DeKuyper, Drillaud and Leroux. But Bols remains the top-rated brand, especially since the release of **Bols Blue 1575**, which honors the company's founding 450 years ago by blending the blue liqueur with a botanical spiced rum.



Two modern drinks with blue curaçao: Margarita Azul and Frost Bite



Partida / Omni Hotels



At the Atlanta speakeasy Jojo's Beloved, the menu includes "oft-maligned favorites from the era of disco," like the Purple Rain, a "party starter" made with vodka, Campari, grenadine, cranberry, blue curaçao and edible glitter. Over in New Orleans, the Peacock Room's Point Break is served alongside local classics like the Hurricane and Sazerac. The Blue Hawaiian-style cocktail is made with aged rum, tepache (a fermented pineapple drink from Mexico), pineapple, coconut and blue curaçao.

"We clarify the mixture for a smooth, clean finish," says Jessica Retif, director of food and beverage at Hotel Fontenot, where the Peacock Room is located. "After clarification, blue curaçao is added to achieve its signature crisp blue hue. The drink is topped with a rich foam made from heavy cream and egg white, finished with a touch of lime zest. The foam mimics the look of breaking waves."

As bars continue to lean into the trends of decades past, blue curaçao seems to be finally getting its due — while keeping its colorful vibe intact.

THE SPILL

BY INSIDEHOOK

October 16, 2025

Newsletter Subscription: 50,000



IT'S TIME TO EMBRACE BLUE CURAÇAO

I love a blue drink, and the reasoning behind this fondness isn't rocket science. A blue beverage brings to mind ocean waves and lazy lunches on the sand or perched under an umbrella by the pool. The thought of it makes me crave tropical flavors and something a little sweeter than my typical Martini. But the overly bright and sugary drinks of the '80s and '90s gave blue curaçao a bad rap, therefore shaming the blue drink. But the colorful liqueur is [back in a big way](#), which writer Caroline Eubanks talks about in our feature story this week.

Also on the agenda:

- Kirk ranks the [2025 Buffalo Trace Antique Collection](#).
- I chat with [Iain Griffiths](#) of NYC's beloved Bar Snack.
- LALO elevates [high-proof tequila](#).

Cheers! — [Amanda Gabriele](#)

🌟 P.S. We're cooking up something fun over on our YouTube channel. [Subscribe here](#) so you're notified when we go live!

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TRUE BLUE



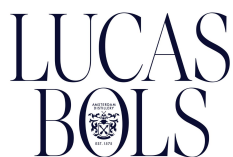
October 16, 2025

Newsletter Subscription: 5,000

It's time to embrace blue curaçao

InsideHook

Hearing the phrase "blue curaçao" elicits memories of a certain time or maybe even a specific drink. You're probably thinking of the Blue Hawaii, created by bartender Harry Yee in 1957 at the (now Hilton) Hawaiian Village. It was a recipe created for a bartending competition sponsored by the Dutch company Lucas Bols. [Read More](#)





October 17, 2025

Newsletter Subscription: 50,000

INSIDEHOOK



It's Time to Embrace Blue Curaçao

The brightly-hued, oft-maligned liqueur is back in a splashy way

BLUE CURAÇAO

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The Spectacularly Spooky Halloween Cocktails for the Witchiest Season

Go all-in on the campy atmosphere with a bright orange, pumpkin-focused cocktail, or opt for a more subtly spooky aperitif.



El Diablo

Ingredients:

1.5 oz *Tequila Partida Reposado*
 .5 oz crème de cassis
 .5 oz fresh lime juice
 4 oz ginger beer
 Lime wedge, for garnish

Directions:

Add tequila and lime juice into a cocktail shaker with ice; shake and strain into a highball glass filled with fresh ice. Pour the ginger beer to drink and top with crème de cassis. Garnish with lime wedge.



Special Digital Issue

Print Circulation: 5,000

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SUMMER 2025

CIGAR & SPIRITS

A Lifestyle Magazine

FEATURED PAIRINGS

PERFECTO PAIRINGS
TO EXPAND YOUR PALATE

by Greg Mays



ALADINO 85 ANIVERSARIO RESERVA (JRE TOBACCO)
PARTIDA ROBLE FINO TEQUILA AÑEJO

The Aladino 85th is a Honduran puro made with rare, vintage Pinareño seed tobacco. Its medium-bodied strength and warm, nutty core make it a nuanced companion to Partida's Roble Fino Añejo Tequila, finished in ex-sherry casks. Together, they create a pairing that's elegant, earthy and herbal.

Pre-light, the Aladino is all earth—expected for a Honduran from Aladino. It opens with flavors of cedar, black tea, and roasted almond. The Pinareño leaf adds a soft minerality, a touch of cinnamon spice, and the faintest hint of blueberry. I paired the 85th with Partida's Roble Fino, aged 18 months in American oak, followed by a sherry cask finish, which brings a rich combination of vanilla, dark cherry, and dried fig. The oakiness doesn't overwhelm but complements the cigar's nuttiness and brings out a sweet note in the tobacco.

Midway through the cigar, the flavor profile deepens. Pepper and leather bloom, and the tequila, sipped neat, counterbalances with raisin and herbal notes. A final sip draws out a walnut and toffee essence in the smoke, showcasing the shared balance of maturity and restraint.

This is a pairing for those who listen closely to the conversation between two artisans, with each sip and puff revealing another layer. Together, this is a mellow and enjoyable pairing best enjoyed on a warm afternoon at the beach.

SIZE: 5" X 50 ROBUSTO | WRAPPER, BINDER, FILLER: HONDURAN | STRENGTH: MILD-MEDIUM
MSRP (CIGAR): \$18 | MSRP (TEQUILA): \$400

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AUSTIN
NICHOLS
LEANS IN
ACTING,
DIRECTING, AND
MAKING MOVES



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USA TODAY
10BEST

October 22, 2025

Online Visits: 65,148,122

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Discover the 10 best tequila distilleries crafting with care



Photo courtesy of Tequila Partida

No. 2: Tequila Partida →

Tequila Partida is the original additive-free tequila from The Lucas Bols Company. Crafted from 100% estate-grown blue agave in the heart of Mexico's historic Tequila Valley, Partida is an authentic, all-natural premium tequila that embodies tradition and excellence. From cultivation and harvest to cooking, distillation, and aging, the brand upholds uncompromising standards of quality and consistency. Partida offers a range of expressions, including blanco, reposado, añejo, cristalino añejo, and Elegante Extra Añejo, alongside the acclaimed Roble Fino line (reposado, añejo, and cristalino reposado).

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October 22, 2025

Online Visits: 5,000

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Thanksgiving-inspired cocktails



By The Bourbon Flight

OCT 22, 2025 Drink recipes



Heated Affair

Ingredients:

- 2 oz [Partida Añejo Tequila](#)
- 6 oz Apple Cider (Hot and spiced)
- Heavy Cream
- Garnish: Grated Nutmeg

Method:

In a small warm wine glass add Tequila and hot apple cider. Float heavy cream. Garnish: grate fresh nutmeg over cream.



Pumpkin Spice Espresso Martini

Ingredients:

- 1.5 oz [Bols Vodka](#)
- 0.75 oz [Galliano Espresso Liqueur](#)
- 0.5 oz [Bols Pumpkin Spice Liqueur](#)
- 1 oz Fresh Espresso
- 0.25 oz Simple Syrup
- Garnish: Three coffee beans and grated nutmeg

Method:

Add ingredients to a cocktail shaker with ice. Shake and strain into a cocktail glass. Garnish with three coffee beans and grated nutmeg.



THE SPILL

BY INSIDEHOOK

October 23, 2025

Newsletter Subscription: 50,000

FROM THE GOODS



BOLS PUMPKIN SPICE

A maceration of real pumpkin, cinnamon, nutmeg and cloves, this liqueur is ideal for an autumnal Espresso Martini.

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October 24, 2025

Online Visits: 10,812,672

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Esquire

28 Best Halloween Cocktail Recipes to Celebrate Spooky Season

If you're too old to trick-or-treat, we rounded up the best drink recipes for a killer Halloween party.



Heated Affair

Tequila and apple cider pair surprisingly well together in this tasty spiced cocktail.

Ingredients

- 2 oz Partida Añejo Tequila
- 6 oz hot spiced apple cider
- Heavy cream
- Grated nutmeg

Directions

In a small warm glass, add tequila then hot apple cider. Float heavy cream on top. Grate fresh nutmeg over the cream.



Pumpkin Spice Espresso Martini

An espresso martini walked into a pumpkin patch... and came back extra delicious.

Ingredients

- 1 1/2 oz [Bols Vodka](#)
- 3/4 oz [Galliano Espresso Liqueur](#)
- 1/2 oz [Bols Pumpkin Spice Liqueur](#)
- 1 oz fresh espresso
- 1/4 oz simple syrup
- Three coffee beans and grated nutmeg

Directions

Add ingredients to a cocktail shaker with ice. Shake and strain into a cocktail glass. Garnish with three coffee beans and grated nutmeg.



October 24, 2025

Online Visits: 28,025,399

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Syndication from Esquire

The Knockturnal's 2025 Fall Cocktail Round

Galliano Espresso Martini

Ingredients:

- 1 oz **Galliano Espresso**
- 1 oz Vodka
- 1 oz Espresso
- 1/4 oz simple syrup
- 3 Coffee beans to garnish

Why Galliano?

Galliano Espresso (30% ABV – **\$19.99**) is not like any coffee liqueur, but is a unique espresso liqueur with a more concentrated palate. The espresso liqueur contains two varieties of dark roasted coffee beans: 55% Arabica coffee beans from Colombia and Brazil and 45% Robusta coffee beans from India and Kenya. The Arabica coffee beans give a chocolaty creamy and delicate top note, while the Robusta contributes body and bitter coffee-flavored tones. Therefore, the espresso liqueur is perfect for the most intense coffee liqueur cocktails with a balanced aroma. A true coffee lover's dream.





Ingredients:

- 2 oz **Partida Reposado**
- 1 oz Coco Lopez
- 1 oz pineapple juice
- 1 oz lime juice

Directions: Add all ingredients to a shaker filled with ice. Shake well. Strain into cocktail glass of choice, over ice.



October 29, 2025

Online Visits: 5,000

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New Reviews for October 29, 2025

Spirits Reviews

Galliano L'Aperitivo Bitter

Brilliant, luminescent ruby color. The aromatics are filled with scents of blood orange and grapefruit with supporting notes of lavender, citrus zest, sandalwood, and hints of cinnamon. The palate echoes the nose, accentuating the orange notes with a bit of kumquat and tangerine, bolstered by accents of brown baking spices and vibrant citrus. Medium-bodied and generous with enough sweetness to carry the complex flavors along the palate. \$24.99 – **4.5 Stars**

Galliano L'Autentico Liqueur

Brilliant, dazzling gold/green color. The nose is filled with scents of star anise and fresh peppermint with supporting notes of candied ginger, nutmeg, and vanilla bean. The palate is in full agreement with the nose, delivering an anise-driven core, with waves of sweet herbs, citrus, and ginger, and hints of pepper and cardamom. Full-bodied and generous with a luscious texture and great length — ideal for sipping or cocktails. \$24.99 – **4.5 Stars**

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**

Bols Elderflower Liqueur

Brilliant, pale green color. The nose is boldly floral with elderflower in the lead, followed by wild honey, apricot stone, and hints of green melon. The palate echoes the nose, delivering an exotic, floral-driven core with supporting notes of red and green apple with wildflower honey. Medium-bodied and wonderfully vibrant with a subtle pear accent. \$24.95 – **4 Stars**

Bols Pumpkin Spice Liqueur

Brilliant, deep orange color. The nose is filled with the scents of roasted nuts, brown baking spices, and pumpkin pie with hints of marzipan. The palate is in complete agreement with the nose, delivering an unctuous, candied nut-and-pumpkin-driven core, with waves of nutmeg, allspice, vanilla, and mocha. Medium-bodied and nicely balanced with a strong taste of autumn. \$19.99 – **4 Stars**



October 29, 2025

Online Visits: 470,008

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Mix up Halloween magic: 7 spooky cocktails to try this weekend

Mixed drinks so terrifyingly good you'll want Halloween to last all weekend

El Diablo

Here's a proper drink featuring tequila, cassis, and ginger.

Ingredients:

- 1 1/2 ounces Partida Reposado Tequila
- 1/2 ounce crème de cassis
- 1/2 ounce Fresh Lime Juice
- 4 ounces ginger beer
- Lime wedge for garnish

Method:

1. • In a shaker filled with ice, pour the tequila and lime juice.
2. • Shake and strain into a highball glass with ice and pour the ginger beer and top with crème de cassis.
3. • Garnish with lime wedge.



Partida

Late Night Margarita



Fluère Smoked Agave

A touch of smoke takes this Margarita to the next level.

Ingredients:

- 60 ml Fluère Smoked Agave
- 20 ml Bols Triple Sec
- 20 ml fresh lime juice
- 10 ml simple syrup
- Dehydrated lime wheel for garnish

Method:

1. • Add ingredients to a cocktail shaker with ice.
2. • Shake and strain into a cocktail glass.
3. • Garnish with a dehydrated lime wheel.



October 29, 2025

Online Visits: 5,000

[Click to view article](#)

Whiskies that are perfect picks for Fall



The Muff Irish Whiskey (SRP: \$37.99)

Produced by The Muff Liqueur Co. in the village of Muff, County Donegal, Ireland, The Muff Irish Whiskey is a premium craft spirit founded in 2018 by **Laura Bonner**. Inspired by her grandfather, Philip McClenaghan — a potato farmer and poitín maker — this triple-distilled, peated whiskey blends five Irish malt and grain whiskeys. The result is a layered flavor profile balancing smoke, sweetness, fruit, and cereal notes.

HAUNT YOUR HALLOWEEN BASH WITH THESE SPOOKTACULAR COCKTAILS [COCKTAIL TIME]

EL DIABLO



Ingredients:

1.5 oz [Partida Reposado Tequila](#)

0.5 oz Crème De Cassis

0.5 oz Fresh Lime Juice

4 oz Ginger Beer

Garnish: Lime Wedge

Method: In a shaker filled with ice, pour the tequila and lime juice. Shake and strain into a highball glass with ice. Pour the ginger beer and top with crème de cassis. Garnish with lime wedge.

LATE NIGHT MARGARITA



Ingredients:

60 ml Fluère Smoked Agave

20 ml Fresh Lime Juice

10 ml Simple Syrup

20 ml Bols Triple Sec Liqueur

Garnish: Dehydrated Lime Wheel

Method: Add ingredients to a cocktail shaker with ice. Shake and strain into a cocktail glass. Garnish with a dehydrated lime wheel.

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CULTIVATE YOUR MESSAGE

Spirit.Ed: Get Spooky With The Sips With Our Halloween 2025 Drinks Roundup

8. El Diablo (Partida)



Source:Partida

Ingredients:

1.5 oz [Partida](#) Reposado Tequila

0.5 oz Crème De Cassis

0.5 oz Fresh Lime Juice

4 oz Ginger Beer

Garnish: Lime Wedge

Method: In a shaker filled with ice, pour the tequila and lime juice. Shake and strain into a highball glass with ice. Pour the ginger beer and top with crème de cassis. Garnish with lime wedge.

15. Late Night Margarita



Source: Fluère

Ingredients:

60 ml **Fluère** Smoked Agave
20 ml Fresh Lime Juice
10 ml Simple Syrup
20 ml Bols Triple Sec Liqueur
Garnish: Dehydrated Lime Wheel

Method: Add ingredients to a cocktail shaker with ice. Shake and strain into a cocktail glass.
Garnish with a dehydrated lime wheel.

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	October 31, 2025 Online Visits: 16,430 Click to view article
	October 31, 2025 Online Visits: 17,564 Click to view article
	October 31, 2025 Online Visits: 26,094 Click to view article
	October 31, 2025 Online Visits: 126,544 Click to view article

Syndications from Cassius



October 31, 2025

Online Visits: 5,000

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LUSHWORTHY

From Apple Cider Margaritas To Campfire Old Fashioneds, These Are Fall's Coziest Cocktails

Galliano Espresso Martini

Ingredients

1 oz Galliano Espresso

1 oz Vodka

1 oz Espresso

1/4 oz simple syrup

3 Coffee beans to garnish

Directions

Start by placing your glasses in the fridge to chill. Make a shot of espresso and place it in the freezer to cool. After chilling, add all ingredients to the shaker and shake everything together. Finally, fine-strain the mixture in a pre-chilled glass and garnish with a few coffee beans.



October 31, 2025

Online Visits: 1,175,196

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Swankified Cocktail Recipes to Toast Wicked: For Good

Check out 8 Oz-some Glinda and Elphaba-inspired drinks for your Wicked: For Good celebration.



Fluère Basil Smash

Ingredients:

60 ml **Fluère Botanical**

25 ml Fresh Lime Juice

15 ml Simple Syrup

Garnish: Basil

Directions:

Muddle fresh basil in a cocktail shaker. Add ingredients and ice. Shake and strain into a rocks glass with ice. Garnish with basil.



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.



Blue 1575 Martini

Ingredients:

30 ml **Bols Blue 1575**
 15 ml Vodka or Mezcal
 15 ml Fresh Lime Juice
 10 ml Simple Syrup
 30 ml Pineapple Puree
 Garnish: Lemon Twist

Directions:

Add ingredients to a mixing glass with ice. Stir and strain into a martini glass. Garnish with a lemon twist.