

# APRICOT BRANDY



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cocktail  
inspiration

*Bols Apricot has been THE apricot liqueur for a very long time. One of Bols' stronger liqueurs, Bols Apricot uses fresh apricot juice to give it a richer, fuller flavour that matches its golden-amber colour. The apricot fruit's stone, its kernel is crushed, giving Bols Apricot a faint amaretto like flavour, supported by orange tones. 24% ABV*



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Tangy	Transparent	Intense, full citrus and dried orange peels	Fragrant sweet tones of citrus

## How to Enjoy:

Best served in one of our delicious cocktails.  
Surprisingly tasty mixed with just orange or soda.  
Below our suggestions:



## Easy Mix

- 1/4 Bols Apricot Brandy
  - 3/4 Ginger Ale
- Pour over cubed ice.

## Spritz

- 3 parts Prosecco
  - 2 parts Bols Apricot Brandy
  - 1 part Soda water
- Pour over cubed ice.

## Mixologist's Choice

### Apricot Brandy Sour:

- 45ml Bols Apricot Brandy
- 30ml Fresh lemon juice
- 10ml Sugar syrup
- 15ml Egg white

Shake all ingredients to emulsify the drink. Add ice and shake again to cool, strain in a rocks glass filled with cubed ice. Garnish with a lemon twist.

## Popular Choice

### Nacional Daiquiri

- 30ml Bols Apricot Brandy
- 45ml White Rum
- 15ml Fresh Lime Juice

Shake all ingredients with ice. Fine strain in pre-chilled martini glass. Garnish with an apricot slice.



Apricot brandy liqueur is enjoying a resurgence in the cocktail scene, particularly in craft and high-end bars.

Here are some of the top trending cocktails in the USA that feature apricot brandy liqueur:

### *1. APRICOT SOUR*

A refreshing take on the classic sour, the Apricot Sour combines apricot brandy liqueur with fresh lemon juice, simple syrup, and egg white for a silky texture. It's garnished with a slice of apricot or a lemon twist and is gaining popularity for its balance of sweet and sour flavors.

### *2. WIDOW'S KISS*

This vintage cocktail is making a comeback, particularly in craft cocktail bars. The Widow's Kiss combines apricot brandy liqueur with Chartreuse, Bénédictine, and apple brandy. It's known for its herbal, fruity, and slightly sweet profile, making it a sophisticated choice for classic cocktail enthusiasts.

### *3. APRICOT FIZZ*

A light, bubbly cocktail perfect for spring and summer, the Apricot Fizz mixes apricot brandy liqueur with gin, lemon juice, and soda water. It's served over ice and garnished with mint or apricot slices, offering a refreshing and fizzy drink that's gaining traction in the cocktail world.

### *4. BETWEEN THE SHEETS*

A classic cocktail from the Prohibition era that has re-emerged in modern bars, the Between the Sheets mixes apricot brandy liqueur with cognac, rum, and lemon juice. It's shaken and served in a coupe glass, often garnished with a lemon twist. The complex blend of spirits and citrus makes it a favorite among cocktail enthusiasts.

### *5. CHARLESTON*

The Charleston is a Southern-inspired cocktail that blends apricot brandy liqueur with bourbon, sweet vermouth, and orange bitters. This cocktail is served up with a twist of orange peel and is popular in speakeasy-style bars for its rich, smooth flavor.

### *6. APRICOT COLLINS*

A variation on the Tom Collins, this cocktail mixes apricot brandy liqueur with gin, lemon juice, and soda water. It's served over ice with a cherry and a lemon wedge, offering a fruity twist on the classic Collins that's especially popular in summer months.