

CHERRY BRANDY



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cocktail
inspiration

Bols Cherry is a deep cherry-red liqueur using fresh cherries from Eastern Europe, where cherry brandy has long been a tradition. The cherry's stone, its kernel, is crushed, giving Bols Cherry a faint amaretto flavour. Extracts of various selected herbs and spices produce a well balanced liqueur. 24% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Deep red	Full cherry with a slight almond taste	Cherry, with a hint of almond

How to Enjoy:

Best served in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Cherry Brandy
- 3/4 Soda Water

Pour over cubed ice.

Spritz

- 3 parts Prosecco
- 2 parts Bols Cherry Brandy
- 1 part Soda water

Pour over cubed ice.



Mixologist's Choice

Singapore Sling:

- 15ml Bols Cherry Brandy
- 10ml Bols Triple Sec
- 10ml Bols Grenadine syrup
- 10ml D.O.M Benedictine
- 60ml Damrak Gin
- 15ml Fresh Lime Juice
- 25ml Pineapple Juice
- 2 Dashes Angostura Bitters
- 1 Egg white
- 1 Dash of Amaro

Shake all ingredients except soda water and strain over cubed ice. Top up with soda water and garnish with a cherry and a lime wedge.



Popular Choice

Cherry Brandy Sour:

- 60ml Bols Cherry Brandy
- 30ml Fresh Lemon Juice
- 15ml Dugar Syrup

Shake all ingredients and strain over cube ice into a rocks glass.

Garnish with cherry and orange twist.



Cherry brandy liqueur, with its deep, rich flavor, is a delightful addition to various cocktails. Its versatile profile allows for inclusion in both classic and innovative drinks.

Here are some of the top trending cocktails in the USA that feature cherry brandy liqueur as a key ingredient:

1. SINGAPORE SLING

This decadent cocktail is perfect for dessert lovers. It combines white cacao liqueur with vodka and a splash of cream. Often, it's garnished with shaved white chocolate or a white chocolate rim for an extra luxurious touch.

2. BLOOD AND SAND

Named after Rudolph Valentino's 1922 bullfighter movie, this classic cocktail is made from equal parts Scotch whisky, sweet vermouth, cherry brandy liqueur, and orange juice. It's known for its unique balance of sweet and smoky flavors and has regained popularity in craft cocktail bars.

3. CHERRY BRANDY OLD FASHIONED

A twist on the classic Old Fashioned, this version uses cherry brandy liqueur as a sweetener along with bourbon or rye whiskey. It's garnished with a cherry and an orange slice, offering a deeper, fruit-infused take on the traditional recipe.

4. CHERRY CAIPIRINHA

This adaptation of Brazil's national cocktail, the Caipirinha, substitutes the usual lime with cherry and adds cherry brandy liqueur to the traditional cachaça and sugar. It's a sweet, vibrant alternative to the original, perfect for summer evenings.

5. CHERRY COLLINS

A variation of the Tom Collins, this cocktail mixes gin, lemon juice, simple syrup, cherry brandy liqueur, and soda water. It's served with plenty of ice and garnished with a cherry and lemon slice, making it a refreshing choice for warm weather.

6. BLACK FOREST MARTINI

Inspired by the flavors of the Black Forest cake, this dessert cocktail blends cherry brandy liqueur with chocolate liqueur and cream, garnished with shaved chocolate and a maraschino cherry. It's a favorite in dessert cocktail menus, especially during the winter season.