

SOUR APPLE



Scan for
cocktail
inspiration

Bols Sour Apple is a tangy liqueur with the full taste of both fresh green apples as well as ripe apples, creating a delicious balance of sour and sweet. 17% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Pinkish red	Juicy watermelon, slight hint of marzipan	Fruity, real watermelon

How to Enjoy:

Best served in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Sour Apple
- 3/4 Ginger Ale

Pour over cubed ice.

Spritz

- 3 parts Prosecco
- 2 parts Bols Sour Apple
- 1 part Soda water

Pour over cubed ice.

Mixologist's Choice

Appletini:

- 30ml Bols Sour Apple
- 30ml Bols Vodka
- 25ml Bols Melon
- 15ml Apple Juice

Shake all ingredients with ice.
Fine strain in a pre-chilled
martini glass and garnish
with an apple fan.

Popular Choice

Adams Apple:

- 15ml Bols Sour Apple
- 45ml Bols Genever 21
- 10ml Bols Grenadine Syrup
- 60ml Apple Juice
- 10ml Fresh Lime Juice

Shake all ingredients, except
for grenadine and strain into a
pre-chilled martini glass. Add
the grenadine and garnish with
an apple slice.



Sour apple liqueur brings a vibrant, tart flavor to cocktails, making it a popular choice for lively and colorful drinks.

Here are some of the top trending cocktails in the USA that feature sour apple liqueur:

1. SOUR APPLE MARTINI (APPLETINI)

Perhaps the most famous cocktail using sour apple liqueur, the Appletini is a staple in many bars and continues to be a favorite for its crisp and refreshing taste. It typically combines sour apple liqueur with vodka and a splash of lemon juice, often garnished with a slice of apple or a cherry.

2. GREEN APPLE SMASH

This cocktail is gaining popularity for its bold and fruity flavor. It mixes sour apple liqueur with bourbon, a splash of lemon juice, and fresh mint leaves. It's muddled and served over ice, making it a perfect drink for warm weather.

3. APPLE SOUR

A twist on the traditional whiskey sour, the Apple Sour uses sour apple liqueur along with whiskey, lemon juice, and a simple syrup to create a balanced, tart, and sweet drink. It's often garnished with a lemon twist and a few slices of apple.

4. GREEN GOBLIN

Popular around Halloween and other festive occasions, the Green Goblin combines sour apple liqueur with dark rum, and sometimes blue curaçao for a spooky color effect. It's a fun and eye-catching cocktail that appeals to those looking for something different.

5. APPLE MOJITO

Putting a twist on the classic Mojito, this version uses sour apple liqueur in addition to white rum, mint leaves, lime juice, and soda water. It's a refreshing alternative to the traditional Mojito, offering a unique apple twist that has been trending especially in the summer months.

6. CARAMEL APPLE SANGRIA

A seasonal favorite in the fall, this sangria blends sour apple liqueur with white wine, diced apples, and a drizzle of caramel syrup. It's perfect for autumn gatherings and highlights the tartness of the apple with the sweetness of caramel.