

ORANGE SPRITZ



The perfect pre-dinner or party drink, Spritz is an effervescent wine-based cocktail embodying the romance of northern Italy.

MONIN Orange Spritz syrup captures the essence of this sophisticated and seductive cocktail. Irresistibly eye-catching, it perfectly marries the juicy sour-taste of orange with the delicate notes of white wine and the right amount of bitterness. When the sun sets, twist all your classics and lemonades with MONIN Orange Spritz syrup and 'La Dolce Vita' is yours forever.


MONIN®



Raphaël Duron
MONIN Beverage Innovation Manager

“MONIN Orange Spritz syrup is the new ultimate element to prepare the well-known Spritz cocktail, either with or without alcohol. Try it in a Negroni or a Tampico for a new experience. I like to pair it with MONIN citrus flavours such as Pink Grapefruit, Tangerine or Yuzu with gin and lemon juice shaken in a martini glass for a wonderful refreshing summer drink.”



Classic Orange Spritz

- 20 ml MONIN Orange Spritz syrup
- 100 ml sparkling wine
- 20 ml soda water

Build all ingredients into a wine glass filled with ice cubes. Stir well and serve. You can garnish with orange slices. You can also replace sparkling wine with dry white wine.



Virgin Orange Spritz

- 20 ml MONIN Orange Spritz syrup
- 120 ml soda water

Build all ingredients into a wine glass filled with ice cubes. Stir well and serve. You can garnish with orange slices. You can also replace soda water with lemon & lime soda.



Orange Spritz Lemonade

- 20 ml MONIN Orange Spritz syrup
- 50 ml MONIN Lemonade Mix
- 150 ml soda water

Build all ingredients into a glass filled with ice cubes. Stir well and serve. You can garnish with orange slices. You can also replace MONIN Lemonade Mix with 20 ml MONIN Lemon Rantcho.



Virgin Orange Spritz Sling

- 15 ml MONIN Orange Spritz syrup
- 20 ml MONIN Lemon Rantcho
- 50 ml orange juice
- Soda water

Pour all ingredients except soda water into a shaker filled with ice cubes. Shake and strain into a hurricane glass filled with ice cubes. Serve. You can garnish with dried orange slices. You can also replace MONIN Lemon Rantcho with fresh lemon juice.



Orange Spritz Hibiscus Mocktail

- 20 ml MONIN Orange Spritz syrup
- 10 ml MONIN Hibiscus syrup
- 20 ml lemon juice
- Tonic water

Build all ingredients into a glass filled with ice cubes. Top with tonic water. Stir well and serve. You can replace MONIN Hibiscus syrup with MONIN White Peach, Pomegranate or Watermelon syrups.



Orange Spritz Negroni

- 20 ml MONIN Orange Spritz syrup
- 30 ml gin
- 20 ml red vermouth

Pour all ingredients into a mixing glass filled with ice cubes. Stir well to chill and strain into an old fashioned glass filled with ice cubes. Serve. You can garnish with orange peels.



Frozen Orange Spritz

- 30 ml MONIN Orange Spritz syrup
- 1 scoop Le Frappé de MONIN Non Dairy
- 60 ml orange juice
- 60 ml water
- 1 lime wedge

Pour all ingredients into a blender cup. Cover with ice cubes and blend until smooth (30 sec.). Pour mix into a glass. Serve. You can garnish with orange slices.

Tasting Notes

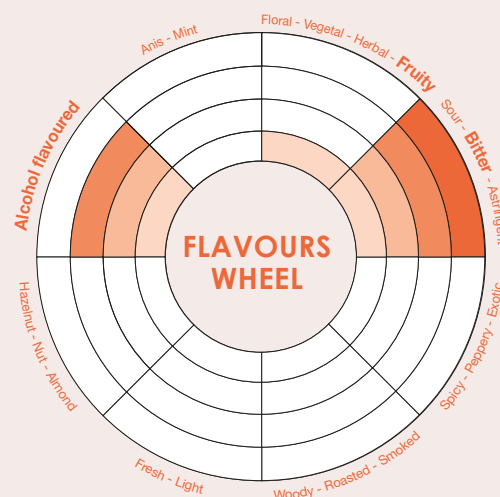


COLOUR
Vermilion

NOSE
Orange zests
with gentian notes

ATTACK
Sweet with
orange notes

**LENGTH
IN MOUTH**
Bitter



**FLAVOURS
ASSOCIATIONS**
Citrus, flowers, exotic fruits

APPLICATIONS
Spritz, flavoured beers, cocktails,
mocktails

FORMAT
70 cl

www.monin.com

With more than 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 flavours available in more than 140 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Frappé Powders, Fruit Smoothie and Cocktail Mixes. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

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