



THE NEW MIXER SYRUPS

MIXERS

From Tonic to Ginger Beer, Cola to Ginger Ale, discover 1883's new Mixer line of Syrups. A range of perfectly balanced flavors to stimulate creativity.

TWO TYPES OF SENSORY EXPERIENCES OPEN UP TO YOU:

The 1883 Mixers allow you to:

- **Recreate** the ready-to-drink beverage (ginger, ale, tonic etc) by simply adding soda water. It can be enjoyed pure or integrated into the most emblematic cocktails (Gin Tonic, Moscow Mule, Espresso Tonic...).
- **Enhance** all of your creations with the subtle bitterness of quinine, the tartness/tang of cola, or the boldness of ginger.



With 1883, discover 4 dual-purpose syrups.

Recreate classic ready-to-drink beverages by simply adding sparkling water or enhance your cocktails by adding a touch of Tonic, Ginger Ale, Ginger Beer or Cola to your creations.



TONIC

MEDITERRANEAN GIN & TONIC

Long drink / Tumbler glass

CLASSIC GIN & TONIC WITH A MEDITERRANEAN TWIST.

INGREDIENTS:

- Ice
- 1 ¼ oz. dry Gin
- ½ oz. 1883 Tonic Syrup
- 3 oz. club soda
- 3 slices of cucumber
- 6 basil leaves

PREPARATION:

Fill a 12 oz. glass with ice. Add ingredients in order listed. Stir, garnish and serve



HORSE'S HOOF

Long drink / Highball glass

MINT & GINGER ADD A NEW DIMENSION TO THE CLASSIC HORSE'S HOOF COCKTAIL.

INGREDIENTS:

- Ice
- 1 ½ oz. Cognac
- ¼ oz. 1883 Peppermint Syrup
- ¾ oz. 1883 Ginger Ale Syrup
- 3 oz. sparkling water
- 3 dashes Angostura Bitters
- mint sprig

PREPARATION:

Fill a 12 oz. glass with ice. Add ingredients in order listed. Stir, garnish and serve.



GINGER ALE

GINGER BEER



YUZU MULE

Long drink / Highball glass

YUZU GIVES A TART, FRESH & FRAGRANT TWIST TO THE MOSCOW MULE .

INGREDIENTS :

- Ice
- 1 ¼ oz. vodka
- ½ oz. 1883 Yuzu liquor
- ¾ oz. 1883 Ginger Beer Syrup
- ¾ oz. freshly squeezed lemon juice
- 3 oz. sparkling water
- 3 dashes of vanilla bitters
- 3 pieces of candied ginger

PREPARATION :

Combine ingredients in 14 oz. glass filled with ice. Stir, garnish and serve.

CUBA LIBRE

Long drink / Tumbler Glass

Liberty and 1883!

INGREDIENTS:

- Ice
- 1 ¼ oz. Amber Rum
- 1 oz. 1883 Cola Syrup
- ½ oz. Fresh Lime
- 4 oz. Sparkling Water
- lime wedge

PREPARATION:

Fill a 12 oz. glass with ice. Add ingredients in order listed. Stir, garnish and serve.





LOST IN SUMMER
 Long Drink / Tumbler glass

UNFORGETTABLE FLAVORS OF SUMMER.

INGREDIENTS:

- Ice
- 1 ¼ oz. 0% abv Gin
- ¾ oz. **1883 Tonic Syrup**
- 1 oz. pink grapefruit juice
- 3 oz. sparkling water
- fennel leaves
- pink grapefruit wedge

PREPARATION:
 Fill a 12 oz. glass with ice. Add ingredients in order listed. Stir, garnish and serve.



GINGERED GRAPE
 Long Drink / Tumbler glass

A SPICY, SPARKLING & FRUITY APERITIF!

INGREDIENTS:

- Ice
- 1 ½ oz. Cognac
- ½ oz. **1883 Ginger Ale Syrup**
- 3 oz. red grape soda
- 3 dashes of Angostura Bitters
- black grapes

PREPARATION:
 Fill a 12 oz. glass with ice. Add ingredients in order listed. Stir, garnish and serve.



IRISH GINGER
 Short drink / Old Fashioned

HERBAL & CITRUS NOTES ENHANCE THE WHISKEY & COFFEE IN THIS GREAT AFTER DINNER COCKTAIL!

INGREDIENTS:

- Ice
- 1 ¼ oz. Irish whiskey
- ¼ oz. Benedictine
- ½ oz. **1883 Ginger Beer Syrup**
- 2 oz. strong coffee
- orange peel
- coffee beans

PREPARATION:
 Fill an old fashioned glass with ice. Add liquors and 1883 syrup and stir well. Float coffee, garnish and serve.



ITALIAN COLA
 Short drink / Old Fashioned

ITALIAN AMARO MEETS OLD FASHIONED COLA FLAVOR.

INGREDIENTS:

- 1 ½ oz. Fernet Branca
- ½ oz. **1883 Cola Syrup**
- ½ oz. splash club soda
- 2 dashes Cacao Bitters
- large ice cube

PREPARATION:
 Combine ingredients in and 8 oz. glass in order listed. Stir well, garnish and serve.



COLA

1883

MAISON ROUTIN
FRANCE



BENEFITS OF CONCENTRATED MIXERS

- The expertise and excellence of 1883 stimulate creativity at the bar with this range of **4 Mixers Syrups** which allow a great **freedom of dosage**. It's up to you to choose the intensity of the flavours and the strength of the aromas infused into your drinks.

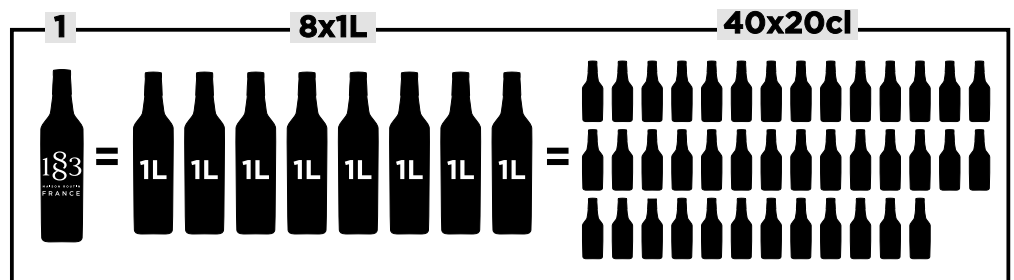
Customize the mixer strength of your drinks:

- ▶ **1** volume of Mixers Syrup with **7 to 10** volumes of sparkling water.

- A more **environmental** and **economical** option compared to the Ready to Drink Segment:

- ▶ A **1L** bottle allows the reconstitution of at least **8L** of ready-to-drink beverage, which enables to:

- *Reduce packaging.*



- *Prepare lots of drinks with little volume.*
- *Offer a quality drink which is more economical than classic Premium ready-to-drink beverage.*
- *Limit waste (by using only the needed amount).*

- A clean beverage mixer, with no artificial ingredients, made only with **cane sugar** and **pure water from the French Alps**.



Find it all 1883 creations at www.1883.com
Contact us at export@routin.com