

WHITE GRAPE



Grapes are one of the first fruits to have been cultivated by mankind thousands of years ago; the firsts to have brought this **refreshing fruit** to the table were the Egyptians and the Romans. **White grapes are now one of the most cultivated fruits in the world**, with an unlimited variety mostly associated to the type of wines they are used to craft. **With their light and juicy texture, white grapes are a refreshing delight.**

MONIN White Grape syrup captures the essence of the fresh grapes with its exquisite balance of acidic notes and floral aroma. Add a honey-like surprising twist to classics such as martinis or lemonades!


MONIN[®]



Jason Soon
MONIN Beverage Innovation Director

“This refreshing flavour with subtle floral notes brings roundness to my cocktail recipes. I particularly like its honey and sultanas profile combined to its perfect sweet and sour balance. With this flavour, you cannot go wrong with classic cocktails such as Pisco Sour or Side Car!”

White Grape Mule

- 30 ml MONIN White Grape syrup
- 50 ml vodka
- 150 ml ginger beer
- 2 lime wedges



Combine ingredients in a glass filled with ice cubes. Stir. Serve. You can garnish with white grape and lime wedges.

French Negroni

- 15 ml MONIN White Grape syrup
- 30 ml gin
- 30 ml Suze
- 15 ml Lillet



Fill serving glass with ice. Add remaining ingredients in the order listed. Roll to mix from serving glass to other glass and back. Garnish. Serve. You can garnish with white grape and orange peel.

White Grape Season

- 20 ml MONIN White Grape syrup
- 45 ml gin
- 30 ml pear juice
- 10 ml lemon juice
- 1 shiso leaf



Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a glass filled with ice cubes. Serve.

White Grape High

- 20 ml MONIN White Grape syrup
- 30 ml vodka
- 120 ml sparkling water



Combine ingredients in a highball glass filled with ice cubes. Stir. Serve.

White Grape Tonic

- 15 ml Monin White Grape syrup
- 30 ml gin
- 150 ml tonic



Combine ingredients in a glass filled with ice cubes. Top up with tonic. Stir. Serve. You can garnish with White grape and a rosemary stalk.

White Grape Soda

- 40 ml MONIN White Grape syrup
- 200 ml soda water



Combine ingredients in a glass filled with ice cubes. Stir. Serve. You can garnish with lemon slices.

White Grape Iced Tea

- 20 ml MONIN White Grape syrup
- 20 ml MONIN Ceylon Tea syrup
- 120 ml water



Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a glass filled with ice cubes. Serve. You can garnish with white grape and lemon slices.

White Grape Rose Smoothie

- 20 ml MONIN White Grape syrup
- 10 ml MONIN Rose syrup
- 1 scoop Le Frappé de MONIN Non Dairy
- 120 ml water



Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a glass. Serve. You can garnish with flowers or herbs.

White Grape Sparkler

- 30 ml MONIN White Grape syrup
- 20 ml lemon juice
- 10 mint leaves
- Ginger ale



Combine ingredients in a glass filled with ice cubes. Top with ginger ale. Stir and garnish with lime wedges or mint leaves. Serve.

Shaken Grape Tea

- 30 ml MONIN White Grape syrup
- 150 ml green tea
- 1 lemon wedge



Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a glass filled with ice cubes. Serve.

Tasting Notes



COLOUR

Light yellow gold

NOSE

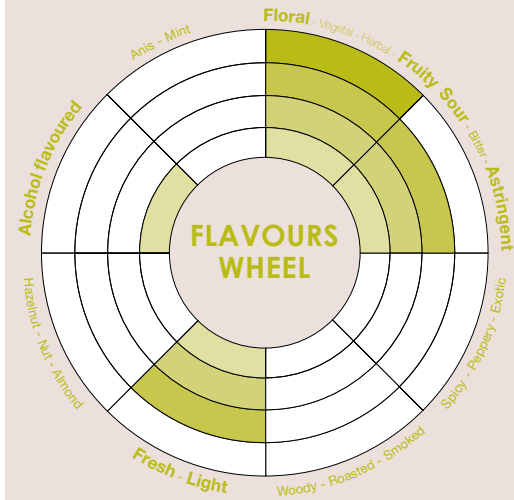
Fresh grapes with a honey note

ATTACK

Crisp sweet and sour grape

LENGTH IN MOUTH

Well rounded floral notes with hint of acidity



FLAVOURS ASSOCIATIONS

Fruits, flowers, citrus fruits, herbs

APPLICATIONS

All cocktail and mocktail applications

FORMAT

70cl

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.

