



# SŪPĀSAWĀ

Seriously Sour Cocktail Mixer

100% Sour ph 1.95

700ML - 0% ALC./VOL

## *Description*

*Sūpāsawā will become your best friend in the back bar. A blessing for bartenders and mixologists, it makes mixing cordials and shrubs as easy as 1-2-3. Meticulously crafted from distilled water, Citric, Malic, Tartaric, Succinic and Phosphoric acids, a little sugar and a pinch of salt, Sūpāsawā makes your cocktails sing and pop.*

## *Sūpāsawā Advantages*

### LOWER BEVERAGE COST

Ready-to-pour Sūpāsawā reduces your beverage cost dramatically. You don't have to spend your precious time juicing lemons and limes, which you don't have to buy anymore.

### LONGER SHELF LIFE

Sūpāsawā can be used for 2 years after opening, whereas freshly squeezed lemon and lime juice goes off after only two days.

### STABILITY

The flavor of lemon and lime juice can be affected by too many volatile factors, such as the moment of juicing, or the ripeness of the fruit. Sūpāsawā always tastes the same, wherever and whenever.

## USABILITY

A bottle of Sūpāsawā occupies less space than its equivalent in limes and lemons. For venues and events where high volumes of cocktails are served, Sūpāsawā is a time and space saver.

## SUSTAINABILITY

Sūpāsawā reduces your carbon footprint by taking freight with citrus fruits from exotic places off the road and out of the air. And you reduce landfill waste, because mouldering citrus peel is not piling up in bin bags anymore, waiting for the weekly pick-up.

## Featured Drinks



### SMOKEY AND THE BANDITO

Fiery ginger notes balanced with the hints of smoke from the mezcal make a super moreish vodka sour twist

*Shake & Strain*

45ml Virtuous Ginger Vodka | 25ml Sūpāsawā  
10ml Santo de Piedra Mezcal | 20ml Monin agave

*Serve in a Rocks glass*

*Garnish with a rosemary sprig*



### SUPA SHARP SHOOTER

A Negroni-Sour?! Yep, all the fun and flavour of a negroni, with a clean sharpness to make it super refreshing

*Shake & Strain*

25ml Foxhole Gin | 25ml Sūpāsawā | 25ml Belsazar Red  
20ml Campari | 15ml Sugar

*Serve in a Rocks glass*

*Garnish with a cherry*



### SUPA GRASS

The classic margarita with a sophisticated, palate cleansing makeover

*Shake & Double strain*

50ml Tequila | 25ml Sūpāsawā | 20ml Monin lemongrass syrup | 50ml White wine

*Serve in a Wine glass*

*Garnish with a lemon grass sprig*

*\*Photos by Jamie Jones – Scotch+Limon*

UPC Codes:

- Single bottle 1 x 700 ml  
699176-584201

- Carton 6 x 700 ml  
699176-584232



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