



# 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

Serve in a Rocks glass

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

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

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

Shake & Strain

Serve in a Rocks glass

Garnish with a cherry



#### **SUPA GRASS**

The classic margarita with a sophisticated, palate cleansing makeover

50ml Tequila | 25ml Sūpāsawā | 20ml Monin lemongrass syrup | 50ml White wine Shake & Double strain

Serve in a Wine glass

Garnish with a lemon grass sprig

### **UPC Codes:**

Single bottle 1 x 700 ml
 699176-584201



Carton 6 x 700 ml
 699176-584232

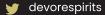




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<sup>\*</sup>Photos by Jamie Jones - Scotch+Limon