

THE ORIGINAL RED DRINK

THE SINGLE MOST AWARDED AMERICAN LIQUEUR

- Made by America's first licensed Black distiller
- A story 500 years in the making, Sorel the red drink, dates back to the 1600s.
- **Sorel Liqueur** is hand-crafted with North African hibiscus, Brazilian clove, Indonesian cassia, Nigerian ginger, and Indonesian nutmeg.

This is the story of my ancestors. This is the story of my grandparents, who emigrated from Barbados to Harlem NY.

And now you are part of the narrative.

- Jack from Brooklyn



BOTTLE DETAILS

ALCOHOL 15% ABV; 30 PROOF

CASE SIZE 6X750ML

UPC CODE 8 60007 05780 9

TASTING NOTES



A feisty bouquet laden with zesty spice. On a palate it is gently sweet, fruity, floral and very beguiling. The various components meld effortlessly in the aftertaste in a rush of elegant juiciness. Perfectly rendered in terms of spice, floral aspect, acid freshness and fruitiness. **Unlimited cocktail potential.**

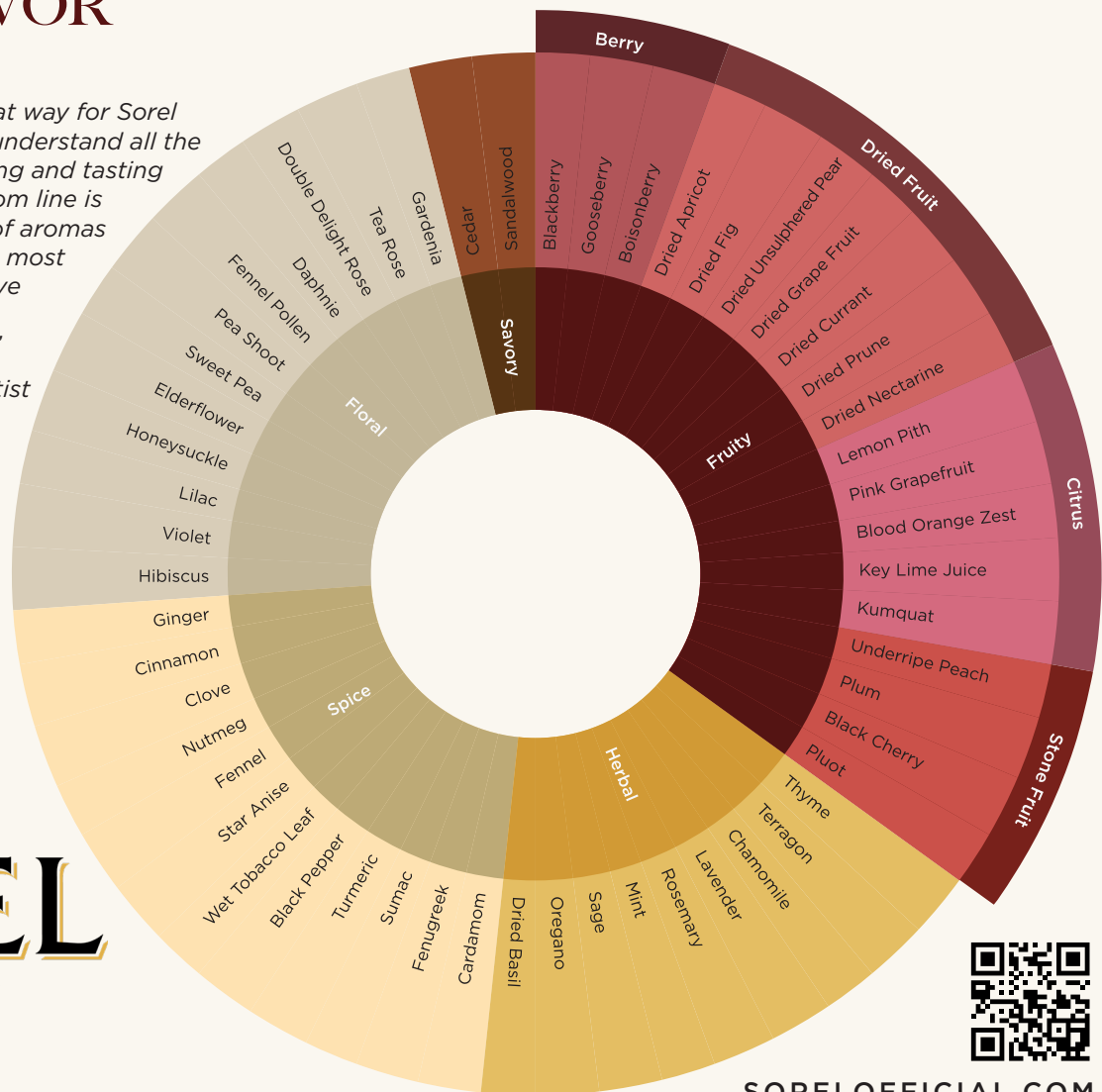
- F. Paul Pacult, Spirit Journal



SOREL FLAVOR WHEEL

The Sorel flavor wheel is a great way for Sorel sippers to explore and better understand all the beautiful notes they are smelling and tasting when enjoying Sorel. The bottom line is that we experience hundreds of aromas and flavors in Sorel, more than most any other beverage, and we love having this guide to follow as we enjoy the [ABV] beverage."

- Dr. Hoby Wedler, Food Scientist



SOREL
AND Soda



SORELOFFICIAL.COM

@sorelofficial • #drinksorel



CHARRO-CEREZA

- .5 oz Sorel
- 1 oz Blanco Tequila
- .25 oz Lime Juice
- Pinch of Salt
- 4-5 oz Cherry coke

Garnish with Salt Rim and Cherry



LINE-OF-SCRIMAGE

- 2 oz Sorel
- 2 oz Pepsi Soda or fav cola
- .5 oz Gin
- .5 oz Vodka
- .5 oz White Rum
- .5 oz Lemon Juice
- .5 oz Lime Juice

Combine all ingredients EXCEPT Pepsi in a cocktail shaker with ice. Shake cold for 10 seconds. Pour over fresh ice. Top with cola. Garnish with straw and thin lemon wheel.



PAPA-LEGBA

- .75 oz Sorel
- 1.5 oz Hawk's Private Batch of La Luna Mezcal
- .75 oz Lime Juice
- .75 oz Simple Syrup (1:1)
- 3 oz Uncle Waitheley's Ginger Beer

Top with 3 oz Uncle Waitheley's Ginger Beer. Garnish with Dehydrated Lime or Candied Hibiscus.



SOREL MULE

- 1 Part Sorel
- 2 Parts Dry Ginger Beer*
- Squeeze of Lime

In glass of choice, fill 3/4 of the way with ice; add Sorel; squeeze one lime wedge and drop into glass; top with chilled ginger beer. Garnish with lime.

*Recommended: Fever-Tree Ginger Beer