

# PÓMELLE

POMELO + ELDERFLOWER

*Apéritif*

*Signature Serves*





PÔMELLE  
POMELO + ELDERFLOWER  
*Apéritif*  
18% VOL. BORN IN SWEDEN RAISED IN L.A. e700ML



Pomelle, a refreshing aperitif, with blends of pomelo, grapefruit and elderflower. Designed to be served as a spritz, the aperitif mixes perfectly with sparkling wine over mountains of ice and garnished with a slice of fresh grapefruit.

Fresh and natural ingredients have been used to create this light aperitif which is delicately sweet, yet cut through with a gentle bitterness, making it the perfect tipple to celebrate moments with friends and family.

Pomelle is an unexpected yet effortless pairing of Swedish culture and LA lifestyle with the sophisticated flavours of pomelo, which is grown in California and elderflower, a well-loved flower in Sweden. Pomelle is a fusion of two countries in one bottle. Born in Sweden. Raised in L.A.





## POMELLE SPRITZ

### INGREDIENTS

- 50ml Pomelle Aperitif
- 100ml Sparkling Wine
- Dash of Soda
- Slice of Grapefruit

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### METHOD

- Pour the Pomelle into a large wine / spritz glass.
- Add the sparkling wine, lots of ice and a slice of fresh grapefruit.
- Top with a dash of soda / sparkling water.
- Stir well and serve!





## POMELLE SOUR

### INGREDIENTS

- 60ml Pomelle Aperitif
  - 20ml Freshly Squeezed Lemon Juice
  - 10ml Sugar Syrup
  - 20ml Egg White (optional) OR Vegan Foamer
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### METHOD

- Pour all ingredients into a shaker with ice and shake.
- Strain and pour into shaker again, this time without the ice, and shake.
- Pour into a coupe and serve. Alternatively serve in a rocks glass over ice.







## POMMY'S MARGARITA

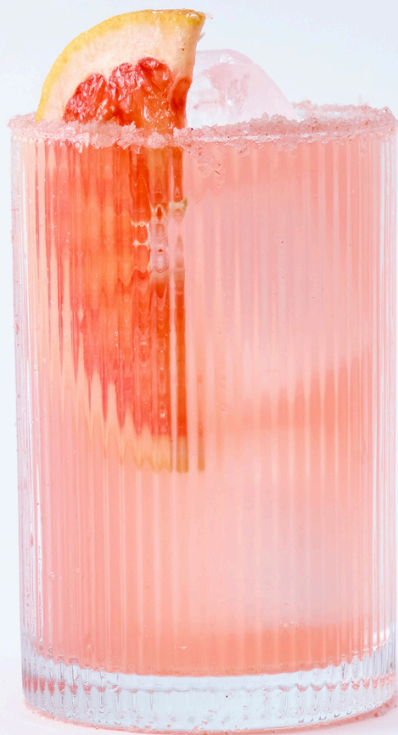
### INGREDIENTS

- 35ml Pomelle Aperitif
- 35ml Tequila or Mezcal
- 25ml Lime Juice, freshly squeezed

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### METHOD

- Shake all ingredients together in a cocktail shaker with ice.
- Serve on the rocks or straight up. Garnish with grapefruit zest, peel or slice.





## POMELLE PALOMA

### INGREDIENTS

- 30ml Tequila or Mezcal
- 30ml Pomelle Aperitif
- 10ml Lime Juice, freshly squeezed
- Pink Grapefruit Soda
- Pink Himalayan sea salt for the rim

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### METHOD

- Shake the Tequila/Mezcal, Pomelle Aperitif and Lime Juice together in a cocktail shaker.
- Dip the rim of the glass into lime juice, and then roll rim around crushed Pink Himalayan Sea Salt.
- Pour all liquid from shaker into glass over ice and top up with pink grapefruit soda.





## POMELLE MARTINI

### INGREDIENTS

- 30ml Pomelle Aperitif
- 30ml Vodka or Gin
- Grapefruit Peel or Zest

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### METHOD

- Stir or shake the Pomelle and Vodka / Gin together with ice.
- Pour liquid into a martini glass.
- Add spritz of zest from a grapefruit peel and a garnish with peel.





## LA POM

*for a low-alcohol serve*

### INGREDIENTS

- 35ml Pomelle Aperitif
- Soda or Tonic
- Grapefruit Slice

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### METHOD

- Pour Pomelle into a long glass over ice and top to the brim with Soda or Tonic and stir.
- Add a slice of grapefruit and serve!







## LONG & STRONG

### INGREDIENTS

- 20ml Pomelle Aperitif
  - 30ml Vodka or Gin
  - Soda or Tonic
  - Grapefruit Slice
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### METHOD

- Pour Pomelle and Vodka / Gin into a long glass over ice and top to the brim with Soda or Tonic and stir.
- Add a slice of grapefruit and serve!







For further information  
please visit our website

[www.pomelle.com](http://www.pomelle.com)

#pomelle #youcanspritzwithus