

EXCLUSIVE

NEW FOR 2014

FRUITY AND FRESH, THE SUBTLE MYSTERY OF

YUZU LEMON



A hybrid between wild mandarin orange and “citrus inchangensis”, the yuzu’s singular flavour lights up Japanese and Korean cuisine as a condiment, in pastries, and in drinks.

1883 Yuzu Lemon Syrup reveals a new inspiration.

A foggy translucence, as if shrouded in mystery.

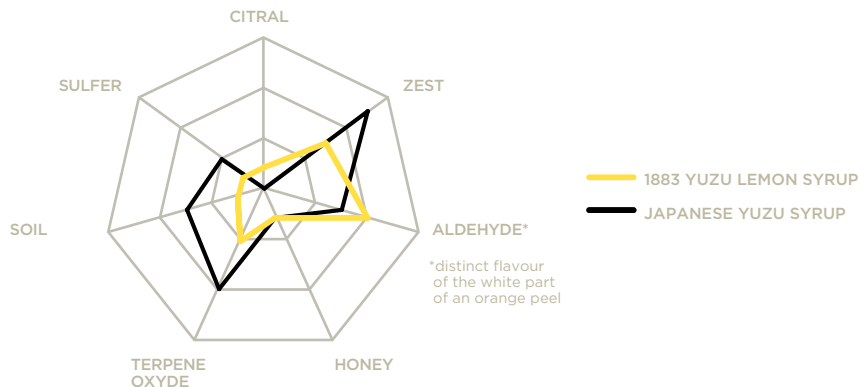
A powerful and zesty aroma, the promise of a citrusy and sweet taste.

An astonishing and complex mandarin and lemon flavour.

A powerful balance and subtle acidity that leave a soft taste on the palate.

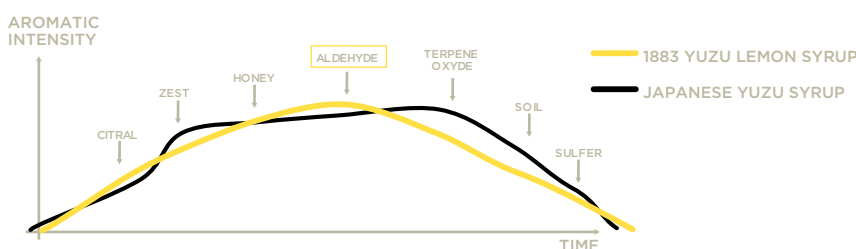
AUTHENTIC

1883 reinterprets Yuzu’s smooth mandarin aromatic notes. Full-bodied, they converse with a fresh and lively lemon undertone for a wonderful sweet/sour ensemble.



PURE AND INTENSE

The fresh citrus flavour combined with a subtle acidic undertone offers the palate a full-bodied syrup.



Yuzu's complex mandarin and lemon flavours harmonise well with aromatic herbs, spices, and fleshy fruits, both savoury and sweet. Fresh and fruity in cocktails with or without alcohol, 1883 Yuzu Lemon Syrup adds incomparable depth. Its energy enlivens a simple glass of sparkling water.



**Water,
Lemonade,
Sodas**



**Vodka,
Gin,
Tequila,
Sake**



**Exotic fruit
liqueurs,
Herbal liqueurs**

1883, **UNLIMITED** CREATIVITY
Original recipes by Joseph Trotta



Y.Z

The subtle acidity of 1883 Yuzu Lemon Syrup elevates the sweet bitterness of cucumber in this long fizzy drink.



**Long drink
without alcohol**
Tumbler glass

INGREDIENTS

2cl - 2/3oz 1883 Yuzu Lemon Syrup

0.5cl - 1/6oz Lime juice
2 slices of cucumber
12cl - 4oz Sparkling water

PREPARATION

In the shaker, crush the cucumber with a pestle.
Pour the 1883 Yuzu Lemon Syrup and the lime juice.
Shake and serve on ice in the tumbler glass.
Add sparkling water and stir.



YUZU STORY

Yuzu Lemon Syrup, mandarin and sake seem made for one another in this harmonious composition.



**Short drink
with alcohol**
Cocktail glass

INGREDIENTS

1cl - 1/3oz 1883 Yuzu Lemon Syrup

3 small slices of fresh ginger
0.5cl - 1/6oz Lemon juice
1cl - 1/3oz Mandarin liqueur
7cl - 2 1/3oz Sake

PREPARATION

In the shaker, crush the fresh ginger with a pestle and then add the 1883 Yuzu Lemon Syrup, lemon juice, mandarin liqueur, and sake.
Shake and serve in a chilled cocktail glass.



PACIFIC JULEP

Verbena's lemony undertones and Yuzu's citrusy taste unite in this very original non-alcoholic drink.



**Long drink
without alcohol**
Tumbler glass

INGREDIENTS

2cl - 2/3oz 1883 Yuzu Lemon Syrup

0.5cl - 1/6oz Lime juice
6 Lemon verbena leaves
12cl - 4oz Indian tonic

PREPARATION

Crush the lemon verbena leaves with a pestle.
Pour the 1883 Yuzu Lemon Syrup.
Fill the glass $\frac{3}{4}$ full with shaved ice and then add the lime juice and Indian tonic.
Stir.