

NEW

# HIBISCUS

## GIFFARD HIBISCUS SYRUP 1 L



Cultivated since Antiquity and prized for its vivid color, hibiscus is celebrated across tropical regions for its bright, tart fruit character. The flower is traditionally dried and infused into teas, jams, and beverages, delivering a refreshing balance of berry-like acidity and natural floral sweetness.

Giffard Hibiscus Syrup captures the intensity of this vibrant bloom, adding a rich ruby hue and lively red-fruit flavor to cocktails, mocktails, and culinary creations.

### Technical Details:



**Appearance:**  
Dark red / garnet



**Nose:** Cooked  
red fruit, floral



**Taste:**  
Berry, jammy

- Juice Content: N/A
- Brix: 61.7°
- Halal: Y

### Crimson Reverie

2 oz. Gin  
.75 oz. Giffard Hibiscus Syrup  
.75 oz. Fresh lemon juice

**Glass:** Coupe

**Method:** Shake all ingredients with ice and fine strain into a chilled glass.

**Garnish:** Grapefruit twist or edible flower

- Lactose Free: Y
- Gluten Free: Y
- Vegan: Y
- Preservative: N
- Flavoring: Natural
- Coloring: N

### About Giffard

Since 1885, five generations of the Giffard family have worked to provide the world with quality liqueurs and syrups. Produced in France's Loire Valley, Giffard enhances cocktails with the uncompromised taste of whole, natural ingredients.

**Made in France | Family-owned company | Made with 100% sugar beets**

3-year shelf life | Flash-pasteurized | Store in a clean, dry, and cool place | Recommended to refrigerate after opening

BACK BAR PROJECT, LLC | IMPORTER OF FINE SPIRITS | SEATTLE, WA | BACKBARPROJECT.COM | INFO@BACKBARPROJECT.COM

DEPUIS 1885  
**GIFFARD**  
FRANCE