

DRINKING GUIDE

joey's homebar bundle



"My Home Bar Bundle brings together a curated selection of premium spirits and aperitifs, perfect for crafting unforgettable drinks at home. Each product has been handpicked for its exceptional quality and flavor, offering a diverse range to elevate any occasion. This guide is your companion to mixing, pairing, and savoring each of these remarkable products. Whether you're hosting guests or unwinding solo, Let's raise a glass and start this journey of discovery – Cheers! "



RON COLON PURPLE LABEL

a vibrant rum with a rich character and that Jamaican funk we all love.

HEPPLE GIN

a fresh and aromatic gin with a long lasting juniper finish.

MIDI APÉRITIFS CLASSIC RED

a bold, Mediterranean-inspired aperitif, based on French Syrah Rosé wine.

SUPASAWA

the bartender's secret weapon for Christal clear and balanced cocktails.

STORK CLUB ROSÉ APERITIF

a delicate, fruity aperitif with a refreshing finish.

MATER & FILII CHAMPAGNE COEUR DE VALLÉE

a luxurious champagne that celebrates the union between Pinot Meunier and French Oak.

CRYSTAL CLEAR DAIQUIRI

60ml Ron Colon purple label
30ml Supasawa
30ml Simple Syrup

Stir with a lot of ice, and strain into a pre chilled coupette glass.

Garnish with a lime zest.

HEPPLE GIMLET

60ml Hepple Gin
30ml Homemade Cordial

Stir with a lot of ice, and strain into a pre chilled Nick and Nora glass.

Garnish with a lime zest.

MIDI SOUR

60ml Midi Classic Red
30ml fresh Lemon Juice
30ml Simple Syrup

Shake with a lot of ice, and strain into a tumbler filled with ice.

Garnish with a lemon zest.

BASE CORDIAL RECIPE

250ml Supasawa
250ml Simple Syrup
Zests of 2-3 Limes

Fill everything into a container and let it infuse under low heat (50-60 °C) for 2 hours.

Filter and use the cordial for the Gimlet of your choice.

ROSÉ & GINGER

50ml Stork Rosé Aperitif
10ml Supasawa
Fill up with Ginger Ale

Serve everything in a pre chilled Highball Glass.

Garnish with a limewedge.

MATER & FILII FOOD PAIRING

Champagne Mater & Filii Cuvée Cœur de Vallée pairs elegantly with smoked fish, The subtle oak adds warmth and depth, enhancing the smoky flavors, while the crisp acidity and fruity notes provide a perfect balance.