

Spritz Picante



A Spritz is one of those perfect summer cocktails. We wanted to keep the light, clean taste of the classic while adding a little tang. After trying several liqueurs and even an amaro, we settled on Suze. The full-bodied citrus and herbs coupled with the long, spicy, bitter finish make Suze a perfect base for a spritz. Of course, a Suze spritz is nothing new, but we weren't planning on stopping with Suze and prosecco! Enter Ancho Reyes Verde.

Spritz Picante is all citrus and herbs to the nose. On the palate it begins slightly bitter. The ancho chili joins in the middle with a light touch of heat. The finish satisfies long and clean. Here's the recipe:

- 1 $\frac{3}{4}$ oz. Suze
- $\frac{1}{4}$ oz Reyes Ancho Verde
- 3 oz. Prosecco
- Splash of Topo Chico
- Lime peel for garnish

1. Chill a cocktail glass with ice and water
2. Add the Suze and Ancho Verde to the cocktail glass over fresh ice. Alternatively, you can chill them in a mixing glass and strain into the cocktail glass over fresh ice.
3. Add the Prosecco and top with the Topo Chico
4. Garnish with the lime peel.