



## Sparkling highlights to toast with Festive sparkling wine cocktails with Henkell

Whether during the exciting unpacking of gifts under the Christmas tree, cosy gatherings at the holiday dinner table or the countdown to the beginning of the new year: this year, Henkell has even more sparkling sensations in store. With these creative sparkling wine cocktails you can be sure to have a great time with family and friends at Christmas and New Year's Eve! Fruity, bitter or whatever you prefer - there is a cocktail recipe for every taste.

Fans of hip aperitifs and cocktails on the tart side should try a **Rose Gin** with rosemary and the fruity sparkling *Henkell Blanc de Blancs*. Decoratively garnished with rose petals and rosemary, this cocktail is a treat for the eye as well. In stark contrast to chilling winter evenings, the preparation of the **Blueberry Spritz** with thyme and apple is hot. Add sugar to boiling water and infuse with thyme. The Blueberry Spritz earns its name when it is filled up with *Henkell Trocken* and drizzled with cassis syrup. The **Summerberry Mojito** with melon, mint and *Henkell Rosé* reminds of warm summer evenings with its fruity taste of berries and lime.

With these three recipes, all guests at the Christmas or New Year's Eve party will have a superb sparkling wine cocktail in hand to toast with:

### Rose Gin with rosemary and *Henkell Blanc de Blancs*

#### Ingredients for 4 glasses (approx. 250 ml each):

16 cl gin  
400 ml orange juice  
8 cl rosemary syrup  
4 tbsp rose water  
600 ml *Henkell Blanc de Blancs*  
Ice  
Rose petals and rosemary for decoration

#### Preparation:

Put some ice cubes in a cocktail shaker. Add 4 cl gin, 100 ml orange juice, 2 cl rosemary syrup and 1 tbsp rose water per glass and shake vigorously. Pour the drinks through a strainer into cooled glasses. Fill each glass up with 150 ml *Henkell Blanc de Blancs*. Decorate with rose petals and rosemary.

Preparation time approx. 10 minutes.

Per glass approx. 1260 kJ, 300 kcal. Protein 1 g, fat 0 g, carbohydrates 23 g.





## Blueberry Spritz with thyme and apple

Ingredients for 4 glasses (approx. 250 ml each):

50 g sugar  
6 stems of thyme  
40 g frozen blueberries  
Juice of 2 lemons  
400 ml apple juice  
400 ml *Henkell Trocken*  
4 tbsp cassis syrup  
½ apple  
Red pepper berries  
Ice

### Preparation:

1. Bring 50 ml water with sugar to a boil. Wash thyme, shake dry. Set aside a few leaves for decoration, add the rest then simmer for about 10 minutes. Pour the syrup through a sieve and let it cool.

2. Fill 10 g blueberries and 3-4 ice cubes into each glass. Per glass, add 2 tablespoons of thyme syrup, the juice of ½ lemon and 100 ml apple juice and mix. Fill the glasses up with 100 ml *Henkell Trocken* and 1 tbsp cassis syrup each. Wash the apple, core it and cut it into slices. Decorate the Blueberry Spritz with the remaining thyme, pepper berries and apple slices and serve.



Preparation time approx. 25 minutes.

Per glass approx. 670 kJ, 160 kcal. Protein 0 g, fat 0 g, carbohydrates 33 g.



## Summerberry Mojito with melon, mint and *Henkell Rosé*

### Ingredients for 4 glasses (approx. 250 ml each):

¼ watermelon (ca 1100g)  
100 g each of blackberries and raspberries  
4 mint stalks  
Juice of 2 limes  
4 tbsp brown sugar  
400 ml *Henkell Rosé*  
Ice

### Preparation:

1. Peel the melon. Cut the flesh into pieces and puree in a blender. Pour the melon puree through a sieve and collect the juice. Wash and select blackberries and raspberries. Wash mint and shake dry.  
2. Distribute blackberries and raspberries evenly among the glasses and press them lightly using a bar spoon. To each glass, add 100 ml of the collected melon juice, juice of ½ lime and 1 tbsp of brown sugar and stir. Add ice cubes and mint. Fill the glasses with 100 ml *Henkell Rosé* each. Preparation time approx. 20 minutes.  
Per glass approx. 960 kJ, 230 kcal. Protein 2 g, fat 1 g, carbohydrates 35 g.



### About Henkell

Henkell uniquely combines the French art of the cuvée with German craftsmanship and, as Germany's most exported brand of Sekt, is available in more than 100 countries. Around the world, the brand stands for glamour, a zest for life and timelessly cultivated sparkling wine enjoyment. With an extensive product portfolio, the flagship brand of Henkell Freixenet is a major player in the German and international sparkling wine markets. Making life sparkle!  
For more information, visit [www.henkell.com](http://www.henkell.com)

### About Henkell Freixenet

Henkell Freixenet is the world's leading sparkling wine producer, offering Sekt, Cava, Prosecco, Champagne and Crémant from a single source – complemented by a wide range of wine and spirits. The Group boasts subsidiaries in 30 countries and exports its brands to more than 150 markets across the world. Highest standards in quality and craft, coupled with market and brand expertise, have earned it the status of market leader for Cava, Sekt, Prosecco, wine and a broad palette of spirits in many countries. The Group owns brands such as *Freixenet*, *Henkell*, *Mionetto Prosecco*, *Alfred Gratien*, *Segura Viudas*, *Freixenet Mederano*, *i heart WINES*, *Mangaroca Batida de Côco* and *Wodka Gorbatschow*.



Further information at [www.henkell-freixenet.com](http://www.henkell-freixenet.com).

Watch the Henkell Freixenet image video at:

[www.youtube.com/watch?v=HVc8IH9id4Y&has\\_verified=1](http://www.youtube.com/watch?v=HVc8IH9id4Y&has_verified=1)

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