

# PASSOÃ

## #1 PASSION FRUIT LIQUEUR IN THE WORLD!

**CELEBRATING SPONTANEITY, ESCAPE, TOGETHERNESS**

In 1985, Cointreau Master Distiller travelled to Brazil, discovered the **PASSION FRUIT FLOWER** and fell in love with its powerful and fascinating perfume.

Back in France, researching the subject, he had the idea of magnifying the Passion Fruit's subtle flavor in the form of a **LIGHT, FRUITY LIQUEUR**. The outcome of that research into the balance of flavors and the best varieties of Passiflora (passion fruit) was Passoã. To this day, it is made in French region of Anjou from ingredients sourced in Brazil.



# PASSOÃ

## ROSÉ SANGRIA

1 PASSOÃ  
2 ROSÉ WINE  
STRAWBERRIES & ORANGE SLICES  
FOR GARNISH



## PASSION FRUIT MULE

1 1/2 VODKA  
1 PASSOÃ  
3/4 LIME JUICE  
TOP WITH GINGER BEER



## PASSION MARGARITA

1 1/2 TEQUILA BLANCO  
1 PASSOÃ  
3/4 LIME JUICE  
1/2 SIMPLE SYRUP  
DASH OF HOT SAUCE



## PORN STAR MARTINI

1 VANILLA VODKA  
1 1/2 PASSOÃ  
3/4 LIME JUICE  
1/2 SIMPLE SYRUP  
TOP OFF WITH CHAMPAGNE



ALL RECIPES - IN PARTS

## WHAT?

**THE ORIGINAL  
PASSION FRUIT  
LIQUEUR**

- With passion fruits from Brazil
- Versatile, easy to mix
- Add a touch of passion to any classic cocktail
- Europe's hottest cocktail, **THE PORN STAR MARTINI**, is made with Passoã

## HOW?

**REFRESHING &  
EASY TO MAKE**

- Sangrias: mix red, white or rosé sangria with Passoã for an exotic flavorful twist
- Classics: **MARGARITAS, MOJITOS, CAIPIRINHAS** - Add sunset color & passion fruit flavor to your go-to favorite cocktail
- Frozen: summer hit - frozen cocktails with Passoã

## WHY?

**THE DELICIOUS  
FLAVOR OF  
PASSION FRUIT**

- Fresh passion fruit taste has a broad appeal
- An eye-catching red color of the liquid and **SHOW-STOPPING BLACK SIGNATURE BOTTLE**
- Low alcohol and low in calories

## WHEN?

**SUNSET  
HOURS**

- Young adults meeting up with friends, **CELEBRATING TOGETHERNESS**
- Happy hour
- Casual summer nights out
- Day drinking
- Beach celebrations

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