THE FOURTH WALL’S SPRINGTIME HUGO RECIPE:

1.5 oz. Tenth Ward Springtime Liqueur
3 oz. Sparkling Wine
Soda Water
Fresh Mint
Lemon Wheels

In a wine glass, combine a sprig of fresh mint, two or three lemon wheels, and Tenth Ward Springtime Liqueur. Add ice, sparkling wine, and a generous splash of soda water. Gently stir for 5 seconds.

DRINK DRAMATURGY

This cocktail is a take on the classic Hugo, a Spritz flavored with elderflower and mint. The Spritz category can be broadly defined as a combination of wine, a liqueur (usually a bitter), and a carbonated component of some sort.

The Hugo, created in 2005 by Naturns-based bartender Roland Gruber, is the youngest inheritor of a long Northern Italian tradition. In the mid-eighteen hundreds, Austrian soldiers stationed in Habsburg-occupied Veneto would request sparkling water to dilute their glass of local wine, presumably as a way to the lower alcohol content of the drink. The Spritz became an established cocktail in the 1920s with the advent of Aperol—Campari’s sweeter, lighter cousin.

The Springtime Hugo retains the bright, floral sweetness of the original Hugo while adding warming notes of honey, wood, and spices. The simplicity of this cocktail showcases the depth of Tenth Ward’s Springtime Liqueur, which is built on a base of their signature applejack and flavored with “chamomile, sweet woodruff, almond, apple peel, vanilla and cardamom.”

CLICK HERE TO WATCH THE VIDEO DEMO