



Three Cents Beverages reveal their new flavor!
Three Cents Gentlemen's Soda!



It's been 2 years since the successful launch of Three Cents Artisanal beverages in the European market followed by the successful launch of Three Cents Aegean Tonic which was nominated for Best European product in Berlin's prestigious Mixology Awards and now Three Cents are ready to launch a new exiting flavor that stands out in the world of premium mixers.

Three Cents founders and bartenders George Bagos, George Tsirikos and Dimitris Dafopoulos wanted to embody the freshness and complexity of Mediterranean citrus in one extraordinary soda. Aromatic **Bergamots** and zesty **Mandarins** two of the most exiting Mediterranean citrus with intense and complex aromas. Their combination results in the precious Three Cents Gentlemen's Soda.

The name Gentlemen's Soda comes from the origin of the word bergamot which in Turkish is "berg – armoti" translates as "the gentleman's pear" hens the graphic on the label, which, as all of the Three Cents designs, is drawn by hand and features a bowler hat on top of a bergamot. For Three Cents Bergamot was always in its plans from day one of the company as it is one of the most complex citrus of the Mediterranean region and is uncourtly fitting in a first-class soda, the first of its kind in the world. The combination with mandarin, another amazing citrus fruit from the region, results in a unique soda



of unparalleled complexity and flavor that works with all spirits and especially in aperitivo style drinks. Perfect as well on its own as a refreshing beverage, poured over a glass of ice.

Three Cents Gentlemen's Soda has the same quality characteristics as all of the other products as it is made with 100% natural ingredients, contains no preservatives or artificial flavors, and is carbonated at maximum pressure.

Three Cents Gentlemen's Soda Cocktail Recipes

Sir Collins

40ml London Dry Gin

10ml Yellow Chartreuse

100ml Three Cents Gentlemen's Soda

Build all ingredients in a tall glass and garnish with fresh coriander.