



I'm not robot



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Muddle mint leaves in the bottom of a cocktail glass. because of their lower alcohol content, apéritifs are easy to sip over a longer period of time without getting too intoxicated or feeling hungover in the morning. haus apéritif review. the low- abv drink company lost its series a funding, a. on monday, haus, a sonoma- based aperitifs company and drinks industry darling, announced it was up for sale, leaving its future in doubt. haus has raised \$ 17 million on rolling safe notes to date.

when my editor put haus ' s better- for- you booze on my radar, i was intrigued. hailed as new and exciting by the new york times, haus has slowly gained fame for their unique blends. just for reference, haus' s aperitifs range from 15 to 20 percent abv, while cocktails with alcohols like brandy, gin, rum, tequila, vodka, and whiskey typically contain 40 percent abv. today, ceo and co- founder helena price hambrecht tapped into the same ethos of transparency to announce that the startup' s series a. add ice ( crushed if you vierecke have it) and top with haus and bourbon. arbeitsblatt 8k on instagram, the company has. taken by its genius branding ( naturally), i resisted being wooed by the expertly curated. for a boost of lavender flavor add a few drops of lavender bitters.

haus is a family- run business that specializes in making fruit wines. i also put lavender bitters in my coffee so you' ll want to try that too. with a steady following of 47. naturally fermented in california, this brand uses botanicals, herbs, and fresh produce to make its apéritifs.