

# YOUNG CHEERS

## news

favorite choice of liquor  
for young adults

## fashion

leading  
stylish  
drinking recipe

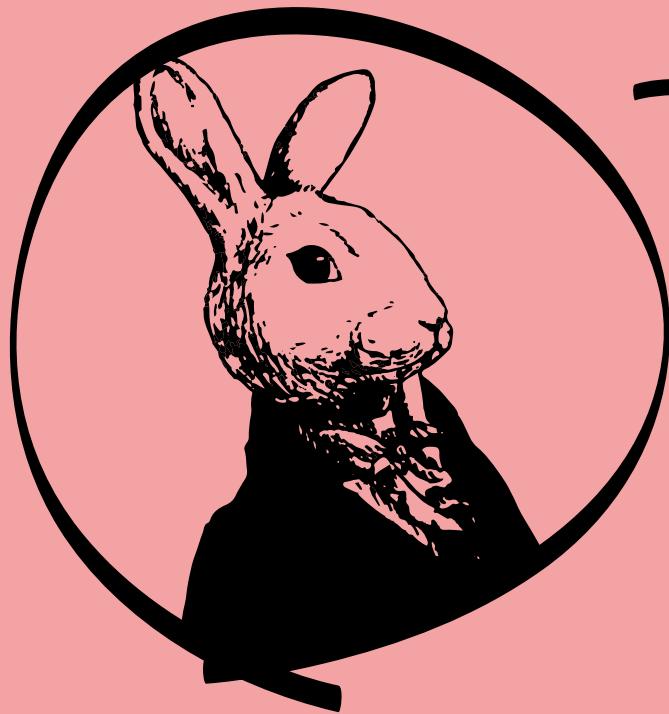


*Life*

#springvodka#  
#bunnyville#  
build your own  
exquisite social circle

bunny style bunny way

# About Bunny



About #bunnyville#

We are one of the top five distilleries in Taiwan known for various liquor brands: Spring Vodka, Formosa Rum, Palace Gin and Bunnyville Liqueurs. Our distillery is situated on a cold spring from which we draw our water source. Our cold spring water source gives our drinks their fresh, crisp and distinctive taste.

This cold spring was excavated on the mountainside of Taoyuan in 1940 during the Japanese occupation era. A coal mine was eventually developed in this area by the army and it was necessary to excavate the local water source. After the unexpected [cold] spring was excavated, a multitude of animals, particularly rabbits, were attracted to live there. As a result of this, the place was named "Rabbit Hole Hamlet" or "Bunnyville".

Our brand logo, the "Bunny", owes itself to this historical origin, and "cold spring water" has thus become the soul of our products.

YoungCheers



## Spring Vodka

*High-quality vodka fulfills your lifestyle*

Many people underestimate vodka, yet as a pure alcohol spirit it is quite complex. And it's because of this simplicity that it merits the title of being the most consumed spirit in the world.

When you feel the need for a refreshing drink, a pre-frozen shot of Spring Vodka could be your best choice. You can taste the aroma from wheat and also the hint of a sweet aftertaste from the cold mountain spring water.

And if you are feeling a bit more adventurous, you can add juice or pop. Your favorite soft drink will transform the drink into a cocktail of your creation.

my size

700ml

my strength

40%VOL

my price

NT459



## PASSION FRUIT

### INGREDIENTS

- 1000ml Spring Vodka
- 6-10 passion fruits
- 150g rock sugar
- Jar (2100ml)

### METHODS

- 1 Halve passion fruit and scoop the pulp and seeds into the jar.
- 2 Pour in Spring Vodka and rock sugar.
- 3 Filter out the pulp and seeds from the jar after 7 days.
- 4 Bottle the infusion and store it in refrigerator.

### BUNNY TIPS

Avoid infusing passion fruit too long because the seeds may turn the infusion bitter. Filter the seeds out with gauze towels.



## STRAWBERRY

### INGREDIENTS

800ml Spring Vodka  
600-800g strawberries  
100g rock sugar  
Jar (2100ml)

### METHODS

- 1 Clean and dry strawberries thoroughly.
- 2 Halve strawberries.
- 3 Add rock sugar and Spring Vodka in the Jar.
- 4 Check the taste in 5 days and see if it needs longer infusion time. It can be infused up to 14 to 20 days.
- 5 Filter out strawberries.

### BUNNY TIPS

Strawberries may have pesticide residue. Do clean strawberries thoroughly. Better choose ripe ones for stronger flavor and aroma.

### INGREDIENTS

1000ml Spring Vodka  
2 mangos  
200g dry mangos  
Jar (2100ml)

### METHODS

- 1 Skin and dice mangos. Cut dry mango into small pieces. Place them in the jar.
- 2 Pour in Spring Vodka. Store the jar in refrigerator.
- 3 Filter out mangos and bottle the infusion after 7 to 10 days.

### BUNNY TIPS

Dry mangos can replace sugar.



### INGREDIENTS

2 bottles of Spring Vodka  
15 Kiwi fruits  
3 yellow lemons  
1 bowl of rock sugar  
Jar (2100ml)

### METHODS

- 1 Skin and slice Kiwi fruits. Peel lemons (avoid the white part because it gives bitter taste). Place them in the jar.
- 2 Add in rock sugar and Spring Vodka.
- 3 Store the jar in cool place with no direct sunlight. Filter out Kiwi fruits and lemon peels about 14 days later.
- 4 Bottle the infusion and store it in refrigerator.

### BUNNY TIPS

The taste may vary according to Kiwi species. Lemon peels are optional. Kiwi fruit may cause allergic reaction.





## RED REVOLVING

### INGREDIENTS

Spring Vodka  
Cranberry juice  
Sprite  
Ice cubes

### METHODS

- 1 Place ice cubes into a glass.
- 2 Pour in Spring Vodka and cranberry juice.
- 3 Top with Sprite.



## VELVETY RED DRESS

### INGREDIENTS

Spring Vodka  
Red dragon fruit  
Fresh orange juice  
Orange peels  
Ice cubes

### METHODS

- 1 Mash dragon fruit in the glass.
- 2 Add ice cubes and Spring Vodka.
- 3 Pour in orange juice.
- 4 Garnish with orange peels.



## CALPIS' SWEET TALK

### INGREDIENTS

Iced Spring Vodka  
Grape flavor Calpis  
Original Calpis  
Ice cubes

### METHODS

- 1 Place ice cubes in the glass.
- 2 Pour in both kinds of Calpis.
- 3 Pour in iced Spring Vodka.



Palace Gin

*people who understand drinking Gin  
must understand lifestyle*

Many people know that Queen Elizabeth II is passionate about drinking gin, but they probably don't know the real charm of gin.

Gin is infused from various botanicals. It is like perfume; it has complex layers of aromas: a base, a middle and a top. Just like people who have their own unique personalities, so does gin. Palace Gin is known for its high CP valued by sommeliers in the industry. Palace Gin is structured with 10 different botanical flavor profiles and it is one of the loyal representatives of the traditional 'London Dry Gin' process.

If you were to describe a woman out of this bottle, I would say Coco Chanel. It has great personality but it remains subtle, discreet, and not too showy – immersed in its own world and self judgements.

If you also share this kind of personality, you will also be in love with this bottle.



## THE SCENT OF BAROQUE

### INGREDIENTS

Palace Gin  
Rose Lemonade  
Ice cubes  
Lemon peel

### METHODS

- 1 Place ice cubes and pour the gin in the glass.
- 2 Pour in rose lemonade.
- 3 Mix well and garnish with lemon peels.



## GREEN IN THE PAINTING

### INGREDIENTS

Palace Gin  
Cucumber slice  
Sparkling water or tonic  
Ice cubes

### METHODS

- 1 Mash cucumber slice.
- 2 Add ice cubes and pour in Palace Gin.
- 3 Top with sparkling water or tonic.
- 4 Garnish with cucumber slice.

my size  
700ml

my strength  
43%VOL

my price  
NT659



## Formosa - Superior White Rum

*passionate Gene all in this bottle*

Rum is no longer just for pirates.

The traditional stereotype of rum comes from old movie images of drunken pirates with bottles of rum in their hands while sailing, fighting, or finding that mythical chest of treasure buried in some remote tropical beach...

Rough, wild and free are what best describe the nature of rum. However, after a taste of Formosa Rum, an extra characteristic can be drawn out: tender. It probably comes from its origin.

The precious island of Taiwan is surrounded by the sea at a semi-tropical latitude. This idyllic location fosters some of most unforgiving and nurturing of climates. This precarious play of nature in its extremes yields some of the world's best produce. Here the sweetest of tropical fruits and high-quality sugar cane grow, and these are the precursors of what makes our Formosa rum legendary. Locally-sourced molasses are also added to bring out an extra dimension and quality that can only be described as 'tender'.

**my size**

700ml

**my strength**

40%VOL

**my price**

NT520



## LEMON COOLER

### INGREDIENTS

Formosa Superior White Rum  
3 lemons  
Peppermint  
Ice cubes

### METHODS

- 1 Squeeze juice of 2 lemons and pour over some iced water on ice cubes.
- 2 Pour in the rum and stir.
- 3 Garnish with a lemon slice and peppermint.



## YELLOW POWER

### INGREDIENTS

Formosa Superior White Rum  
Pineapple  
Mango  
Ice cubes

### METHODS

- 1 Blend mango and pineapple dices and the rum in food processor.
- 2 Pour the mixture in a glass.
- 3 Garnish with mango and pineapple dices.

The superior quality cold spring gaoliang is distilled from sorghum grown in the fertile, subtropical, evergreen soil of Taiwan. The pristine water is sourced from a cold spring, first discovered in 1940, high in the mountains of Taoyuan. Together with our immaculate quality control, these natural wonders of Taiwan give our cold spring gaoliang its distinctive, smooth and crisp taste.



**1940 Cold Spring Gaoliang 63**

**my size**  
500ml

**my strength**  
63%VOL

**my price**  
NT1659

**my packaging**  
Celadon green ceramic bottle.  
Gift box and bag included.

**SAN FRANCISCO WORLD SPIRITS COMPETITION 2017 GOLD MEDAL**



**Cold Spring Gaoliang 58**

**my strength**  
58%VOL

**my size**  
500ml

**my price**  
NT888

**my packaging**  
Ocean blue drop-shaped ceramic bottle.  
Gift box included

**SAN FRANCISCO WORLD SPIRITS COMPETITION 2017 SILVER MEDAL**



**HighRise 1940**

**my size**  
615ml

**my strength**  
58%VOL

**my price**  
NT1659

**my packaging**  
Glass bottle symbolized Taipei 101 building.  
Gift box included.

**SAN FRANCISCO WORLD SPIRITS COMPETITION 2017 GOLD MEDAL**

**HIGHRISE**  
1940 冷泉高粱酒



**Cold Spring Gaoliang 46**

**my size**  
500ml

**my strength**  
46%VOL

**my price**  
NT888

**my packaging**  
Glass bottle inspired by ancient Chinese style.

**SAN FRANCISCO WORLD SPIRITS COMPETITION 2017 BRONZE MEDAL**

Bunnyville

# KUMQUAT



## KUMQUAT

*irresistible combination of  
sweetness and acidity*

Kumquat is an evergreen tree that produces edible golden-yellow fruit. The peel has a sweet flavor, but the fruit has a distinctly sour center. The plant symbolizes good luck in China and other Asian countries, where it is often kept as a houseplant and given as a gift during the Lunar New Year.

Bunnyville Kumquat Liqueur has golden yellow color with balanced sweet and sour taste. It is best served with ice and you will find it one of the greatest aperitifs to stimulate your appetite.

*Simple recipe*

**(50ml KUMQUAT + 150ml sparkling water)  
x ice cubes**

**my price**  
NT\$50

**my size**  
700ml

**my strength**  
20%VOL



Bunnyville

# MULBERRY



MULBERRY

*simple happiness  
simply Mulberry*

my size  
700ml

my strength  
20%VOL

my price  
NT550

Bunnyville Liqueur is handcrafted in Rabbit's Hole, a small, unincorporated village located in the mountains just outside of Casper, Wyoming. The distillery is equipped with a 100% high-precision still that produces every award-winning spirit from 100% and 100%.  
Bunnyville Liqueur is produced in controlled batches using fresh seasonal fruit or crops. Our meticulously selected fresh ingredients, together with our unique recipe and distillation techniques, produce a Bunnyville Liqueur of natural fresh taste.



The mulberry fruit is approximately 2–3 cm long. Immature fruits are white, green, or pale yellow. The fruit turns pink and then red while ripening, then dark purple or black, and has a sweet flavor when fully ripe. The ripe fruit are often sold as nutritional supplements. Many people believe it can maintain beauty and keep young.

Bunnyville Mulberry Liqueur has dark purple color. It is sweet and best served with ice.



Simple recipe

(100ml sour prune drink + 50ml MULBERRY)  
x crushed ice

Bunnyville

# HONEY



**HONEY**

*the treasure of nature*

Bunnyville Honey Liqueur uses honey that is made from nectar collected by bees from majority longan flowers grown in the mountain of Taiwan. Honey-Wine was produced in ancient history throughout Europe, Africa and Asia. It has played an important role in the mythology. There were stories that it turned the drinker into a poet or scholar.

**my size**  
700ml

**my strength**  
20%VOL

**my price**  
NT580



*Simple recipe*

**100ml matcha tea +  
50ml strawberry sorbet +  
50ml HONEY**



*Simple recipe*

**(150ml cold-brewed green tea + 50ml PLUM)  
x ice cubes**

# Bunnyville PLUM



**PLUM**

*mellow liquid amber*

The plums cultivated in Taiwan are mostly farmed on the central mountain range. Plums can induce appetite, dispel abdominal distention. Since these plums are highly acidic and only slightly sweet, they are not often used as fresh fruit after harvest and are instead turned into plum liqueur.

Bunnyville Plum Liqueur uses fresh plums harvested in April. It is only made once a year in batch production. You can drink it on the rocks, with soda water or mix it with green tea.



**my size**  
700ml

**my strength**  
20%VOL

**my price**  
NT550

Bunnyville Liqueur is handcrafted in Rabbit's Hole Hamlet, a quiet, unspoiled little village located in the mountains just outside of Taichung, Taiwan. The distillery is equipped with a state-of-the-art air-separator bubble plate and state-of-the-art reflux column stills that produce every sparkling, warming spirit from 50%VC and 100% Bunnyville Liqueur is produced in controlled batch using fresh seasonal fruit or crop. The meticulously selected fresh ingredients, together with our unique recipe and distillation technique give our Bunnyville Liqueur its natural fresh taste.



# Bunnyville

# LEMON

## LEMON

*light as air  
refreshing as breeze*

Bunnyville Lemon Liqueur is produced following the traditional Italian limoncello process. It has a unique tasty flavor due to locally sourced fresh yellow lemons mixing with cold spring water.

Limoncello is traditionally served chilled as an after-dinner digestif.



my size  
700ml

my strength  
20%VOL

my price  
NT499



*Simple recipe*

**50ml LEMON +  
150ml sparkling water +  
3 slices of ginger**

**x ice cubes**

100ml

# MINI BUNNY





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[www.youngcheers.com](http://www.youngcheers.com)

 Spring Vodka

 springvodka

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