

SUMMER IN A BOTTLE

*Summer drink inspirations in the
Vaider Group Collection*





WHEN THE BOTTLE *becomes* THE COCKTAIL'S SOUL.

Summer is the season of refreshing flavours, vibrant colours, and memorable moments. Our bottle collection is designed to capture that same spirit.

From spirits and wine to soft drinks and functional beverages, every bottle is created to help brands stand out.

Discover twelve summer drink ideas paired with bottles from the Vaider Group collection.

What's more summery than hot & trendy summer cocktails?





Because the Bottle is

THE FIRST IMPRESSION

A bottle is more than packaging. It is the first thing customers notice and often the reason they pick up your product.

That's why we've put together not only ideas for refreshments on a hot evening, but summer drink inspirations with bottle designs created to help brands stand out.



**SPICED
Cranberry**

LYRA VINTAGE
Syrops

700 ml

LYRA PINK BLOOM

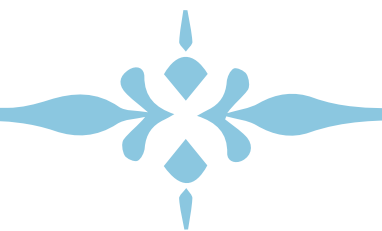
Pink Lemonade (virgin)

INGREDIENTS

- 60 ml pink grapefruit juice
- 40 ml lemonade
- 15 ml raspberry syrup
- 60 ml soda water
- Fresh basil leaves
- Ice

INSTRUCTIONS

- 1** Fill a highball glass with ice. Add gin, vermouth, and ice.
- 2** Add pink grapefruit juice, lemonade, and raspberry syrup.
- 3** Top with soda water and stir gently.
- 4** Garnish with fresh basil and a grapefruit slice.



With its elegant silhouette and wide range of volumes, Lyra is equally suited to premium spirits, botanical beverages, craft soft drinks and premium lemonades.

Lyra Vintage

Volumes: 500 ml, 700ml
Finishes: Carnette

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SIRIUS GARDEN

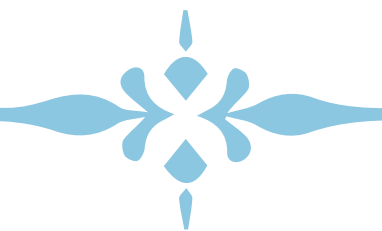
Cucumber Basil Cooler (virgin)

INGREDIENTS

- 80 ml cucumber juice
- 20 ml fresh lime juice
- 10 ml agave syrup
- 80 ml tonic water
- Fresh basil leaves
- Ice

INSTRUCTIONS

- 1 Fill a glass with ice.
- 2 Add cucumber juice, lime juice, and agave syrup.
- 3 Top with tonic water and stir gently.
- 4 Garnish with fresh basil and a cucumber ribbon.



Sirius combines sharp lines with a modern appearance. A natural choice for premium spirits, botanical beverages, functional drinks and alcohol-free concepts.

Sirius Vintage

Volumes: 700 ml
Finishes: Carnette

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LONDON DRY GIN



Apollo

SMALL BATCH

Coming from a small batch still, every drop is handcrafted with careful precision, infused with a symphony of special botanicals. Steeped in tradition and refined by time, this gin captures the spirit of artisan artistry, offering an impeccably smooth and memorable journey in every sip.

700 ML | 42% VOL.

RED APOLLO

Strawberry Martini

INGREDIENTS

- 50 ml gin
- 25 ml dry vermouth
- 3–4 fresh strawberries
- 4 mint leaves
- 1 tsp sugar syrup
- Ice

INSTRUCTIONS

- 1** Muddle strawberries, mint, and syrup in a shaker.
- 2** Add gin, vermouth, and ice.
- 3** Shake well, then double strain into a chilled glass.
- 4** Garnish with a strawberry slice or mint.



Apollo combines a timeless silhouette with exceptional flexibility across multiple volumes. A strong choice for gin, vodka and other spirits looking for a refined presentation.

Apollo

Volumes: 100 ml, 200 ml, 350 ml, 500 ml, 700 ml,
750 ml, 700 ml LW, 1000 ml LW
Finishes: F12, GPI, GPI 28/400, GPI 400-33, F14

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JUNO BLOOM

Hugo Spritz

INGREDIENTS

- 30 ml elderflower liqueur (St. Germain)
- 90 ml prosecco
- 30 ml soda water
- Fresh mint sprig
- Ice

INSTRUCTIONS

- 1 Fill a wine glass with ice.
- 2 Add elderflower liqueur, prosecco, and soda water.
- 3 Stir gently to combine.
- 4 Garnish with a fresh mint sprig.



Juno features a soft, elegant shape that naturally suits liqueurs, botanical beverages and aperitifs. Its minimalist design creates a clean, sophisticated shelf presence.

Juno

Volumes: 700 ml
Finishes: F13,5

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MILA COLADA

Chi Chi

INGREDIENTS

- 50 ml vodka
- 90 ml pineapple juice
- 30 ml coconut cream
- Ice

INSTRUCTIONS

- 1 Add all ingredients to a shaker with ice.
- 2 Shake vigorously until chilled and smooth.
- 3 Strain into a glass or serve over crushed ice.
- 4 Garnish with pineapple or a cherry.



Available from 50 ml to 1750 ml, Mila adapts effortlessly to growing product portfolios. One bottle family for brands across multiple beverage categories.

Mila

Volumes: 50 ml, 200 ml, 350 ml, 500 ml, 700 ml, 750 ml, 1000 ml, 1750 ml
Finishes: BVP 18, PP18, F12, F14, GPI 400/28, GPI 400/33, F15,5, F16, GPI 400/Special

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SUNSTONE

ROSÉ

2024

SUNSTONE ROSÉ

Rosé Sangria

INGREDIENTS

- 120 ml rosé wine
- 20 ml grapefruit (pamplemousse) liqueur
- Mixed berries (raspberries, strawberries)
- Lemon slices
- Splash of club soda
- Ice

INSTRUCTIONS

- 1 Add fruit to a glass or jug and lightly muddle.
- 2 Pour in rosé and liqueur, stir gently.
- 3 Add ice and top with club soda.
- 4 Garnish with fresh berries and lemon.



Created for rosé and other still wines, Sunstone balances classic proportions with a contemporary appearance. A bottle made for relaxed moments and premium wine brands.

Sunstone

Volumes: 750 ml
Finishes: BVS 30H60

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RUBY PALOMA

Paloma

INGREDIENTS

- 50 ml tequila
- 90 ml grapefruit juice
- 10 ml lime juice
- 10 ml simple syrup
- Splash of club soda
- Pinch of salt
- Ice

INSTRUCTIONS

- 1** Rim glass or bottle with salt (optional).
- 2** Combine all ingredients over ice and stir gently.
- 3** Top with club soda and garnish with a grapefruit wedge.



Ruby brings clean lines and a confident profile to tequila and other spirits. A distinctive bottle that naturally draws attention on the shelf.

Ruby

Volumes: 700 ml
Finishes: BVS 31,5

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IOLITE 97'

Eighteen '97

INGREDIENTS

- 30 ml grappa
- 20 ml elderflower liqueur
- 10 ml sugar syrup
- 3–4 kumquat slices
- 20 ml merlot red wine (float)
- Ice

INSTRUCTIONS

- 1 Muddle kumquats with syrup in a shaker.
- 2 Add grappa, elderflower liqueur, and ice. Shake well.
- 3 Strain into a glass and gently float red wine on top.
- 4 Garnish with a kumquat slice.



Inspired by classic European spirits, Iolite blends timeless elegance with modern simplicity. An excellent match for grappa, premium distillates and liqueurs.

Iolite

Volumes: 700 ml
Finishes: F14, PP 31,5

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RON DE COLOMBIA

CITRINE
RON DE COLOMBIA
AGED 3 YEARS
40% VOL. SINCE 1928 700 ML.
PRODUCT OF COLOMBIA

CITRINE DAIQUIRI

Daiquiri

INGREDIENTS

- 50 ml white or dark rum
- 25 ml fresh lime juice
- 15 ml simple syrup
- Ice

INSTRUCTIONS

- 1 Add all ingredients to a shaker with ice.
- 2 Shake well until chilled.
- 3 Strain into a coupe or small tumbler.
- 4 Garnish with a lime wheel.



Citrine offers a refined silhouette with a light, contemporary feel. Ideal for rum and spirits that favour understated design.

Citrine

Volumes: 700 ml
Finishes: PP 31,5

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CAT'S FLAME

Rakija Sour

INGREDIENTS

- 50 ml rakija
- 25 ml fresh lemon juice
- 15 ml simple syrup
- Ice

INSTRUCTIONS

- 1 Shake all ingredients with ice until well chilled.
- 2 Strain into a small glass over fresh ice.
- 3 Garnish with a lemon twist or cherry.



Cat's Eye gives traditional rakija a fresh, contemporary presentation. The compact 100 ml format is well suited for miniatures, tasting collections and gift sets.

Cat's Eye

Volumes: 100 ml
Finishes: PP-20D-12.8

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OPALIA
mineral water

750 ml

OPALIA MINT

Mojito

INGREDIENTS

- 50 ml white rum
- 25 ml fresh lime juice
- 15 ml simple syrup
- 6–8 mint leaves
- Soda water
- Ice

INSTRUCTIONS

- 1 Muddle mint with syrup and lime juice in a glass or shaker.
- 2 Add rum and ice, stir or shake gently.
- 3 Top with soda water.
- 4 Garnish with mint sprig and lime slice.



Opalia was developed for mineral water, sparkling beverages and soft drinks. Its clean design complements both everyday products and premium beverage concepts.

Opalia

Volumes: 250 ml, 750 ml
Finishes: MCA-28, CETIE.GME 32.00, A-26-13

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AMETHYST PEACH

Bellini

INGREDIENTS

- 50 ml peach nectar
- 100 ml chilled champagne or prosecco
- Ice (optional)

INSTRUCTIONS

- 1 Pour chilled peach nectar into a flute or bottle.
- 2 Slowly top with champagne, stir gently.
- 3 Optional: add ice for extra chill.
- 4 Garnish with a slice of peach.



Compact and distinctive, Amethyst is ideal for juices, nectars and functional beverages. Its textured surface adds character while keeping the design simple.

Amethyst

Volumes: 200 ml
Finishes: TO 38

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VAIDER

Request a sample and
discover the full
Vaider Group bottle collection.