## NOTARIS 3 YEAR

GRAINY TEXTURE, CLEAR MALTY AND YEASTY AROMAS

SLIGHT CITRUS FRESHNESS, ORANGES, VERY SUBTLE JUNIPER BERRIES, CUMIN

DELICATE ROAST AROMAS, CARAMEL, LICORICE,
FLOUR LIKE AND DUSTY

SOMEWHAT GREEN HAZELNUTS, DELICATE MEADOW HERBS, VANILLA

GOOD HARMONY, FULL BODIED, NICE FINISH



**FLIP UP FOR COCKTAIL RECIPE!** 

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### **PEGASUS**

#### INGREDIENTS

2 oz Notaris 3 Year 3/4 OZ Lemon juice ½ oz Maraschino liqueur 1/4 oz Simple syrup 1 dash Orange bitters Anise star for garnish

#### DIRECTIONS

Combine ingredients with ice in a shaker and shake vigorously

Strain into an ice-filled glass and garnish



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