

PISCO KU

QUEBRANTA • NON-AROMATIC PISCO GRAPE

BOUQUET OF APPLE, GREEN MANGO AND DRIED
FRUIT TONES

HINTS OF TOASTED ALMONDS AND PECANS

FRUIT DRIVEN WITH AN EARTHY PROFILE

TOUCH OF CHOCOLATE SENSATIONS



Serve neat or enjoy in a cocktail!

FLIP UP FOR COCKTAIL RECIPE!

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SAILOR'S MILK

INGREDIENTS

- 1 ½ oz Pisco Ku
- ½ oz Famous Grouse
- ½ oz Lemon juice
- ½ oz Honey water (1:1)
- 2-4 slices Apple (preferably Honeycrisp)
- 1 barspoon Greek yogurt
- 1 dash Ginger bitters
- Salt

DIRECTIONS

*Shake all ingredients together
Strain into double old fashion on a big rock
Cinnamon/nutmeg dust garnish*



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