

## VIÑAS DE ORO ACHOLADO

PISCO PREMIUM • 50% QUEBRANTA 50% ITALIA

LIGHT FLORAL AROMAS OF HONEY LACED  
BLOSSOMS

HINTS OF HERBACEOUS CITRUS BETWEEN  
NOTES OF YELLOW ROSE

BALANCED WITH A SUBDUED EARTHY PROFILE



Serve neat or enjoy in a cocktail  
**FLIP UP FOR COCKTAIL RECIPE!**

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## MOUNTAIN BREEZE

### INGREDIENTS

- 1 ½ oz Viñas de Oro Acholado
- ¾ oz Lemon
- ½ oz Albariño wine
- ½ oz Simple syrup
- Soda
- Grapefruit peel for garnish

### DIRECTIONS

*Shake all ingredients save soda*  
*Strain into Collins glass with ice*  
*Top with soda*  
*Garnish with grapefruit peel*



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