

VIÑAS DE ORO ALBILLA

PISCO PREMIUM • AROMATIC PISCO GRAPE

A SWEET AND BALANCED NOSE WITH SPICES
AND HERBAL TONES

CHAMOMILE BLOSSOMS AND GRAPE ESSENCE

THE PALATE IS LIGHT, ROUND AND SILKY, WITH A
SOLID FRUIT AND FLORAL CHARACTER



Serve neat or enjoy in a cocktail

FLIP UP FOR COCKTAIL RECIPE!

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ISLA BLANCA SLING

INGREDIENTS

- 1 oz Viñas de Oro Albilla
- 1 oz Cherry liqueur
- ½ oz Benedictine
- ¾ oz Lime juice
- ½ oz Pineapple juice
- 1 dash Angostura bitters
- Soda
- Mint

DIRECTIONS

Shake all ingredients save soda
Pour into Collins glass
Top with Soda
Garnish with mint bouquet covered in cinnamon



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