

VIÑAS DE ORO BRANDY RESERVA

100% QUEBRANTA GRAPE • AGED 5 YEARS

A BOUQUET OF CANDIED ORANGE WITH TOUCHES OF TOFFEE AND HONEY

SMOOTH ENTRY LACED IN CARAMEL AND VANILLA

PERSISTENT FLAVOR WITH A ROUND, CLEAN FINISH



Serve neat, in an Old Fashioned or a Brandy Highball with ginger ale

FLIP UP FOR COCKTAIL RECIPE!

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BRANDY RESERVE

INGREDIENTS

- 2 oz Viñas de Oro Brandy Reserva
- ½ oz Bianco vermouth
- ½ oz Dry vermouth
- 2 dashes Angostura bitters
- Orange peel

DIRECTIONS

- Stir all ingredients together*
- Strain into coupe*
- Orange peel for garnish*



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