

VIÑAS DE ORO MOSCATEL

PISCO PREMIUM • AROMATIC PISCO GRAPE

SWEET AND FRUIT-FILLED FROM AROMA TO
FLAVOR SHOWING PEARS, GRAPES

CALM ENTRY OF DAISIES AND HONEYSUCKLE

A LIGHT AND ROUND PISCO ON THE PALATE
DISTINGUISHED BY DELICATE HINTS OF
CHOCOLATE



Serve neat or enjoy in a cocktail!

FLIP UP FOR COCKTAIL RECIPE!

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MOSCATEL NEGRONI

INGREDIENTS

- 1 ½ oz Viñas de Oro Moscadel
- ¾ oz Campari
- ¾ oz Bianco vermouth
- Lemon peel

DIRECTIONS

Stir all ingredients together
Strain into double old fashioned with ice
Garnish with a lemon peel



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