

## VIÑAS DE ORO NEGRA CRIOLLA

PISCO PREMIUM • NON-AROMATIC PISCO GRAPE

A SWEET, FRUIT AROMA, LIKE RIPE  
LUCUMA, AND CHOCOLATE

THE PALATE IS BALANCED, ROUND AND  
DRY WITH PERSISTENT FLAVORS OF  
DRIED AND TOASTY FRUITS



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

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## THE POSEIDON

### INGREDIENTS

- 2 oz Viñas de Oro Negra Criollo
- ¾ oz Dry vermouth / fino
- ¼ oz Salted oyster water
- Cilantro leaf

### DIRECTIONS

- Stir all ingredients*
- Strain into a Nick and Nora glass*
- Garnish with cilantro*



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