

VIÑAS DE ORO TORONTEL

PISCO PREMIUM • AROMATIC PISCO GRAPE

SHOWS VIVID AROMAS OF PEACHES, WHITE
RAISINS AND GERANIUMS

ROUNDED PALATE OF SILKY, OILY FLORAL
AND FRUIT NOTES

TROPICAL MANGO FRUIT THROUGH A
SUBTLE AND ELEGANT FINISH



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

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TORONTEL SOUR

INGREDIENTS

- 2 oz Viñas de Oro Torontel
- ¾ oz Lemon juice
- ½ oz Simple syrup
- ½ oz Egg white
- Angostura bitters

DIRECTIONS

Add all ingredients to shaker without ice
Add 2-3 ice cubes and shake again
Strain into large coupe
Garnish with an Angostura bitters line on top of foam



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