

TUVÈ AMARO BLACK NOTE
CHINOTTO & RHUBARB SPICED AMARO

CLOVE, CINNAMON AND
FRESH CITRUS

PERSISTENT RHUBARB AND
PEPPERY AFTERTASTE

SILKY, SWEET AND DELICATE

92
POINTS

ULTIMATE SPIRITS
CHALLENGE 2018



Serve neat or slightly chilled

FLIP UP FOR COCKTAIL RECIPE!

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BLACK NOTE SOUR

INGREDIENTS

- 2 oz Bourbon
- ¾ oz Black Note Amaro
- ½ oz Lemon juice
- ½ oz Demerara syrup

DIRECTIONS

*Add all ingredients to shaker
Fill with ice and shake vigorously
Strain into a coupe*



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