

VIÑAS DE ORO ACHOLADO

PISCO PREMIUM • 50% QUEBRANTA 50% ITALIA

LIGHT FLORAL AROMAS OF HONEY LACED BLOSSOMS

HINTS OF HERBACEOUS CITRUS BETWEEN NOTES OF YELLOW ROSE

BALANCED WITH A SUBDUED EARTHY PROFILE



Serve neat or enjoy in a cocktail

FLIP UP FOR COCKTAIL RECIPE!

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MOUNTAIN BREEZE

INGREDIENTS

- 1 ½ oz Viñas de Oro Acholado
- ¾ oz Lemon
- ½ oz Albariño wine
- ½ oz Simple syrup
- Soda
- Mint

DIRECTIONS

Shake all ingredients save soda
Strain into Collins glass with ice
Top with soda
Garnish with grapefruit peel



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VIÑAS DE ORO ALBILLA
PISCO PREMIUM • AROMATIC PISCO GRAPE

A SWEET AND BALANCED NOSE WITH SPICES AND HERBAL TONES
 CHAMOMILE BLOSSOMS AND GRAPE ESSENCE
 THE PALATE IS LIGHT, ROUND AND SILKY, WITH A SOLID FRUIT AND FLORAL CHARACTER



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ISLA BLANCA SLING

- INGREDIENTS**
- 1 oz Viñas de Oro Albillá
 - 1 oz Cherry liqueur
 - ½ oz Benedictine
 - ¾ oz Lime
 - ½ oz Pineapple
 - 1 dash Angostura bitters
 - Soda

DIRECTIONS
 Shake all ingredients save soda
 Pour into Collins glass
 Top with Soda
 Garnish with mint bouquet covered in cinnamon



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VIÑAS DE ORO ITALIA
PISCO PREMIUM • AROMATIC PISCO GRAPE

SWEET AND PERFECTLY BALANCED
 BEAUTIFUL FRUIT BOUQUET OF ORANGE AND LEMON BLOSSOMS
 ENTRY OF FLORAL CITRUS NOTES
 LONG, INTENSE FINISH



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PISCO SMASH

- INGREDIENTS**
- 2 oz Viñas de Oro Italia
 - 1 oz Lemon juice
 - 1 oz Ginger carrot syrup
 - 8-10 Mint leaves
 - Salt
- RECIPE FOR GINGER-CARROT SYRUP**
- 70% Carrot juice
 - 30% Ginger, juiced
 - 1:1 Granulated sugar to juices

DIRECTIONS
Shake all ingredients
Strain into double old fashion with crushed ice
Garnish with mint bouquet



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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!
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MOSCATEL NEGRONI

- INGREDIENTS**
- 1 ½ oz Viñas de Oro Moscatel
 - 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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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



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THE POSEIDON

- INGREDIENTS**
- 2 oz Viñas de Oro Negro 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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BOUQUET OF APPLE, GREEN MANGO AND DRIED FRUIT TONES

HINTS OF TOASTED ALMONDS AND PECANS

FRUIT DRIVEN WITH AN EARTHY PROFILE

TOUCH OF CHOCOLATE SENSATIONS



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QUEBRANTA

INGREDIENTS

- 2 oz Viñas de Oro Quebranta
- ¼ oz Orange Curaçao
- ¾ oz Lime juice
- ¾ oz Simple syrup
- Lime

DIRECTIONS

Add all ingredients to shaker
 Strain into double old fashion with ice
 Add lime wheel for garnish



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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



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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!



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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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

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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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