

## SPIRIT OF HVEN MERCURIOS

LANDS MID TONGUE

LIGHT, SWEET CANDY AROMAS SURROUNDED  
BY SCENTS OF MINT AND FRESH FRUITS,  
APPLES AND CLODBERRIES

VANILLA AND COCOA

BOILED SWEET CORN



Serve neat, over ice, or in built cocktails.

**FLIP UP FOR COCKTAIL RECIPE!**

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## OLD FASHIONED

### INGREDIENTS

- 2 oz Spirit of Hven MerCurious
- ¼ oz Simple syrup
- 3 dashes Angostura bitters
- Orange peel

### DIRECTIONS

*Stir all ingredients*  
*Strain into double old fashioned glass*  
*over ice*  
*Express orange peel and drop in for*  
*garnish*



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