



USER GUIDE: FASEL SHENSTONE

YZAGUIRRE ROJO CLASSICO

Macabeo grape. More than 40 botanicals. Rested 2-3 months

Best Cocktail Styles

- In a wine glass on ice or well chilled; any classic cocktail with sweet vermouth (Manhattan, Vieux Carré, Negroni, or Americano, for example).
- Profile works very well with brown or bitter spirits

Mixer Pairing

- Sparkling water

Garnish Pairing

- Orange twist, olive, thyme or rosemary sprig, bay leaf, sliced fig, or cinnamon stick (winter).

Food Pairing

- *Snacks:* Gordal olives, Castelvetro olives, cured meats (Jamón Ibérico especially), salted mixed nuts, dried fruits, popcorn, arancini, Manchego, and Ombra.
- *Mains:* burger and fries, pork, Jamaican jerk, and BLT.

YZAGUIRRE BLANCO CLASSICO

Macabeo grape. More than 30 botanicals. Rested 2-3 months.

Best Cocktail Styles

- On the rocks; Spritz; subbed for sweet vermouth in summer versions of classic cocktails.
- Can work well subbing for other aromatized and fortified clear wines (Lillet or Cocchi Americano, for instance).

Mixer Pairing

- Sparkling water; tonic water.

Garnish Pairing

- Lemon, Grapefruit, Olive, fresh berries, or edible flower.

Food Pairing

- *Snacks:* Spicy charcuterie, pimento cheese, goat cheese, burrata, dried fruits, Chistorra y Padrón (Spanish chorizo & Padrón pepper), and bitter melon.
- *Mains:* bbq brisket, fried chicken, roasted lamb, gumbo, and chicken stir fry.

YZAGUIRRE DRY RESERVA

Macabeo grape. More than 40 botanicals. Aged 12 months in 30-year-old sherry oak barrels.

Best Cocktail Styles

- On the rocks; Martini; Vesper; Old Pal; Chrysanthemum (spectacular), Presidenté,
- Loves botanical liquors (Suze, Genever, botanical forward gin, etc.) as well as dark or funky rum.

Mixer Pairing

- Sparkling water; tonic.

Garnish Pairing

- Lemon; honeysuckle; chamomile; or olive.

Food Pairing

- *Snacks:* Ceviche, oysters, anchovies (‘nduja & boquerones, especially), salami & toasted bread, mixed olives & cheese, empanada, Classic Gilda (anchovies w/pickled green peppers), and cured meats
- *Mains:* shrimp & grits; sushi, mussels, Indian food, tortilla Espanola, and Gambas al Ajillo.

YZAGUIRRE BLANCO RESERVA

Macabeo grape. More than 40 botanicals. Aged 12 months in 30-year-old brandy barrels.

Best Cocktail Styles

- On the rocks; Spritz; subbed for sweet vermouth in summer versions of classic cocktails.
- Can work well subbing for other aromatized and fortified clear wines (Lillet or Cocchi Americano, for instance).

Mixer Pairing

- Sparkling water; tonic water.

Garnish Pairing

- Lemon, Grapefruit, Olive, fresh berries, chamomile, or edible flower.

Food Pairing

- *Snacks:* Spicy charcuterie, mushroom bruschetta, pimento cheese, gazpacho (Salmorejo), empanadas, and patatas bravas.
- *Mains:* Reuben sandwich, bbq brisket, jamón, fried chicken, and tacos al pastor.

YZAGUIRRE ROJO RESERVA

Macabeo grape. More than 80 botanicals. Aged 12 months in 30-year-old brandy barrels.

Best Cocktail Styles

- In a wine glass or on the rocks; Americano; Manhattan; Negroni; any classic cocktail that uses sweet vermouth;
- Fantastic with brown and bitter spirits.

Mixer Pairing

- Sparkling water;

Garnish Pairing

- Orange, cherry, fig, cinnamon stick (especially in colder seasons).

Food Pairing

- *Snacks*: cured meats, patatas bravas, cured salmon, popcorn, Castelvetrano olives, salted mixed nuts, dried fruits, albondigas, Spanish bean stew, hard cheese (Manchego, Ombra), pumpkin pie
- *Mains*: roasted meats & grilled vegetables, Mexican food (ie., carnitas or Chile Colorado), BLT, steak, and Porchetta.

YZAGUIRRE 1884 RESERVA

Macabeo grape. More than 80 botanicals. Aged 2 years in 30-year-old brandy barrels

Best Cocktail Styles

- As an aperitivo, cold with orange; as a digestif, warm with chocolate;
- Great with over-proof dark spirits.

Mixer Pairing

- Sparkling water

Garnish Pairing

- Orange; chocolate; candied citrus; Mission figs;

Food Pairing

- Pumpkin pie; dark chocolate; cheesecake; pot de crème

LACUESTA EXTRA DRY

Viura (Macabeo) and Airen grapes. 20 botanicals. Rested 3-6 months in stainless steel.

Best Cocktail Styles

- Great in lighter cocktails like Adonis, Martinez, Bamboo, Chrysanthemum, Gibson, and Metropole.
- Great with clear spirits

Mixer Pairing

- Tonic, Sparkling water

Garnish Pairing

- Lemon, star anise, candied ginger, olive

Food Pairing

- *Snacks:* Anchovies, oysters, avocado toast, grilled artichokes, crostini, fried squid bocadillo, padrón peppers, arancini, and yellowfin tuna salad w/ anchovies.
- *Mains:* mussels, paella, grilled seafood, frittata, chop seafood salad, and mac and cheese.

LACUESTA BLANCO

Viura (Macabeo) and Airen grapes. 20 botanicals. Rested 3-6 months in stainless steel.

Best Cocktail Styles

- Shines in light cocktails like Bamboo, Old Hickory, Obituary Cocktail, Corpse Reviver #2
- Given its tight structure and light alcohol, it is great with clear liquors and delicate flavors.

Mixer Pairing

- Sparkling water and tonic

Garnish Pairing

- Grapefruit peel, orange twist and wedge, Thyme, Castelvetro olive; Marjoram leaf

Food Pairing

- *Snacks:* Green melon, pickled anchovies, sardines, jamón, Spanish pork skewers, and empanadas.
- *Mains:* fried chicken & waffles, roasted lamb, gumbo, jambalya, and tacos al pastor.

LACUESTA ROJO

Viura (Macabeo) and Airen grapes. 35 botanicals. Rested 3-6 months in stainless steel.

Best Cocktail Styles

- Bronx Cocktail, Rosita, Mezcal Negroni, Fancy Vermouth Cocktail; Hanky Panky
- A more delicate vermouth than most reds, it shines in agave and lower ABV cocktails

Mixer Pairing

- Sparkling water, tonic

Garnish Pairing

- Orange twist, Castelvetrano olive, Thyme, Marjoram leaf,

Food Pairing

- *Snacks:* patatas bravas, popcorn; croquetas de papas, Spanish bean stew, arancini, and pecan pie.
- *Mains:* BLT, Mexican food, grilled trout, Cubano sandwich, grilled meat, pork loin,

LACUESTA RESERVA ACACIA

Viura (Macabeo) and Airen grapes. 35 botanicals. Rested 3-6 months in stainless steel and 6-9 months in French Acacia.

Best Cocktail Styles

- Rosita, Mezcal Negroni, 50/50 Manhattan, Martinez, Vieux Carré.
- Richer and fuller than the Rojo, its finesse still shines in nuanced cocktails and with agave.

Mixer Pairing

- Sparkling water

Garnish Pairing

- Orange twist, Thyme, Marjoram leaf, cinnamon stick

Food Pairing

- *Snacks:* patatas bravas; lamb meatballs; hard cheeses, meat and cheese plates, and pumpkin pie.
- *Mains:* pork, goat, mac and cheese with bacon, bbq pork, Texas sausage, and smoked brisket.

MANCINO SECCO

Trebbiano di Romagna grape. 19 botanicals. Rested 6 months in stainless steel.

Best Cocktail Styles

- Dry gin martini, Adonis, dry Negroni, or Old Pal.
- An exemplar of Italian dry, it has beautiful crispness that works great on its own and elevates clear and brown spirits.

Mixer Pairing

- Sparkling water

Garnish Pairing

- Lemon, sage leaf, marjoram leaf, basil leaf.

Food Pairing

- *Snacks:* pâté, prosciutto, chicory salad, crostini, bruschetta, antipasti, moules frites, steak or salmon tartare, crostini *baccalà mantecato*, anchovy stuffed red peppers, and oysters.
- *Mains:* Thai Curry, lemon herb pasta, lobster, Indian food, scallops, clams, prawns, seafood risotto, Spaghetti alle vongole, and halibut.

MANCINO BIANCO AMBRATO

Trebbiano di Romagna grape. 37 botanicals. Rested 6 months in stainless steel.

Best Cocktail Styles

- Bijou, Washed Negroni, Old Hickory, Vesper, Corpse Reviver #2, Spritz, or any white variation of a classic. A great starting place for inspiration.
- Delightfully floral and citrusy on the front end, with a heavy bitterness on the back, it is exceptional on its own and elevates brown and clear (Pisco, agave, and Singani, as well as gin and vodka) spirits alike.

Mixer Pairing

- Sparkling water, tonic, and bitter orange/grapefruit soda.

Garnish Pairing

- Orange twist, lemon twist, grapefruit twist, chamomile, candied ginger, mint, black licorice.

Food Pairing

- *Snacks:* spicy charcuterie, green melon, Stilton, steam buns, lamb meatballs, pimento cheese sandwiches, taralli, potato chips, and fried seafood.
- *Mains:* Reuben sandwich, pizza (Italian and American), Korean hot pot, grilled lamb, Middle Eastern food, baked ham, gumbo, savory waffles, pork chop.

MANCINO ROSSO AMARANTO

Trebbiano di Romagna Grape. 38 botanicals (10 more commonly found in Amaro).
Rested 6 months in stainless steel.

Best Cocktail Styles

- Fabulous with Manhattan's, Boulevardier's, Negroni, Vieux Carré, and any classic cocktail as well as a fabulous inspiration for innovation.
- Rich, balanced, and bittersweet, it loves brown spirits but has the finesse to play with white liquor as well.

Mixer Pairing

- Ice, sparkling water, bitter orange/grapefruit soda.

Garnish Pairing

- Orange twist, grapefruit twist, candied rhubarb, cinnamon

Food Pairing

- *Snacks:* Stilton, fig & prosciutto, pot de crème, cured salmon, PB&J, steak or venison tartare, potato chips, *mondegheli*, and pumpkin or pecan pie.
- *Mains:* roasted meats & grilled vegetables, burger & fries, Porchetta, Chinese takeout, bbq ribs, Italian sausage, and steak.

MANCINO CHINATO

Barbera d'Asti grape, blend of Mancino's 3 core vermouths, with extra cinchona bark.
Rested 6 months in stainless steel.

Best Cocktail Styles

- Luxe versions of spirit forward cocktails like Manhattan's and Boulevardier.
- Really shines on its own, with or without ice, as an aperitif or digestif.

Mixer Pairing

- Tonic

Garnish Pairing

- Orange twist, candied ginger, mint, candied rhubarb, dark chocolate.

Food Pairing

- Macadamia nut brittle, candied walnuts, Stilton, dark chocolate, and Black Forest cake;

RINOMATO APERITIVO

Sugar beet distillate. Rested 6 months in stainless steel.

Best Cocktail Styles

- While Aperol is the most known spirit in the category, low ABV red aperitivos are perfect for low ABV spritzes, Americanos, and agave cocktails. Delightful in a sour, as well.

Mixer Pairing

- Sparkling water, tonic,

Garnish Pairing

- Orange twist or slice, lemon twist, grapefruit twist or slice, mint, candied rhubarb, black licorice.

Food Pairing

- *Snacks:* Prawns; avocado; bacon wrapped dates; peanuts; olives; potato chips; taralli; popcorn; *tramezzini* (small crustless white-bread sandwiches).

RINOMATO AMERICANO BIANCO

Trebbiano de Romagna, Fiano di Campania, Malvasia di Puglia grape. Rested 6 months in stainless steel.

Best Cocktail Styles

- Complex, floral, and citrusy, the Americano gets its bitter creamlike profile from bergamot, mandarin, gentian, and vanilla. The Americano is exemplary as the bitter in a Negroni or Americano or on its own with ice.
- Negroni, Americano, Pineapple Negroni, a Spritz with Mancino Bianco, Corpse Reviver #2, Vesper.

Mixer Pairing

- Sparkling water, tonic, bitter orange or grapefruit soda.

Garnish Pairing

- Orange twist, grapefruit twist, mint, candied orange, candied ginger, lavender, edible flower

Food Pairing

- *Snacks:* Stilton, Buffalo wings; goat cheese, potato chips, crostini, olives, nuts, pickled veggies, and *mondeghili* (fried meatballs).
- *Mains:* Caribbean pork or seafood, savory French toast, glazed pork or chicken skewers, and chicken curry.