

ROJO RESERVA









# YOU SHOULD SIT DOWN FOR THIS ONE - A STUNNING APERITIVO

Dark amber in color with an emerging aroma of black Mission figs, candied dates, and Marasca cherries. Serve on ice or improve your manhattan.

## Recipe: Spanish Negroni

1.50z Yzaguirre Rojo Reserva 10z Gin Mare or similar 0.750z Campari



Stir over good quality ice. Strain into a rocks glass. Fat lemon peel.

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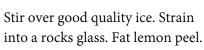
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