



**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**

1.5oz Yzaguirre Rojo Reserva  
1oz Gin Mare or similar  
0.75oz Campari

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



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