

YZAGUIRRE
VERMOUTH
1884

**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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