

EXNER

CRAFT APPLE CIDER



Cocktails
by David Ríos



APPLE CHAMPAGNE

INGREDIENTS

EXNER CRAFT APPLE CIDER (100 ml.)
Blanco tequila, Flor de Saucó liqueur, fresh lime juice,
agave syrup.

GARNISH

Twist lime over the rim and discard, lemon spiral on the rim.

GLASS

Champagne type.

METHOD

In a double-strain shaker, except Exner, served chilled
and stir lightly.

CHARACTERISTICS

Fresh, balance between acidity and sweetness, presence
of apple with citrus notes and tequila notes, very pleasant both
on the nose and the palate, elegant.

INSPIRATION

In wanting to give Exner the elegance and delicacy
it has as if it were a champagne.

PAIRING

Ceviche, oily dishes, seafood.

ALCOHOL CONTENT

11,11 % vol.

David Ríos

Cocktails created by David Ríos, one of the most prestigious and renowned mixologists in the world.

Considered the best bartender in 2013, he has also worked as a maitre d' and sommelier in hotels and restaurants, such as the Mugaritz Restaurant (3rd best restaurant in the world).

Currently, David gives master classes, lectures and courses around the world as a consultant and advisor, he is also an international cocktail judge.

- International Gin Tonic Champion 2011.
- Best Bartender in the world by Diageo Reserve World class 2013.
- Recognised with the Ibero-American Medal by the Fundación Honoris Causa for promoting Tequila, Mezcal and Mexican Culture around the world in 2019.

