

EXNER

CRAFT APPLE CIDER



Cocktails
by David Ríos



CIDER COFFEE

INGREDIENTS

EXNER CRAFT APPLE CIDER (100 ml.)
Red vermouth, aged rum, espresso, fresh filtered orange juice.

GARNISH

Star anise.

GLASS

Type of white wine with ice.

METHOD

In cocktail shaker except Exner served chilled and slowly stirring lightly.

CHARACTERISTICS

Very fun and visual, all the notes of spice, cocoa, toffee, etc.. of the vermouth in perfect harmony with note of rum, coffee and the acidic notes of the orange juice all wrapped up in the apple flavour.

INSPIRATION

In everyday consumer products and nearby, very recognisable by any person, consumer or customer.

PAIRING

From chocolates to pastries, olives, etc.

ALCOHOL CONTENT

9 % 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.

