

# EXNER

CRAFT APPLE CIDER



*Cocktails*  
by David Ríos



## EXNERTIZER

### INGREDIENTS

EXNER CRAFT APPLE CIDER (100 ml.)

White vermouth, gin.

### GARNISH

Twist lime over the rim and discard, lemon peel inside.

### GLASS

Old fashioned or whisky glass with ice cube.

### METHOD

In mixing glass except Exner, served chilled and gently stirred.

### CHARACTERISTICS

Perfect as an aperitif, the apple notes combine perfectly with the fruity, citrus and spicy notes of vermouth and gin.

### INSPIRATION

In something very much our own and cultural like the vermouth or marianito, but giving it more elegance and complexity.

### PAIRING

Gildas, olives, pintxos in general...

### ALCOHOL CONTENT

10,55 % 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.

