

EXNER

CRAFT APPLE CIDER



Cocktails
by David Ríos



FALL COCKTAIL

INGREDIENTES

EXNER CRAFT APPLE CIDER (100 ml.)
Brandy or cognac, ratafia, oloroso, eucalyptus honey.

GARNISH

Twist orange around the rim and discard, orange peel inside.
(Apple leaf)

GLASS

Old fashioned type with ice block.

METHOD

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

CHARACTERISTICS

Powerful both on the nose and on the palate, complex, long, full sensation, gourmand...

INSPIRATION

In autumn, a cocktail of meditation, thinking and enjoyment.

PAIRING

Chocolates, nuts, pastries, apple pie...

ALCOHOL CONTENT

14,95 % 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.

