

# EXNER

CRAFT APPLE CIDER



*Cocktails*  
by David Ríos



## MANZANITA

### INGREDIENTS

EXNER CRAFT APPLE CIDER (100 ml.)  
Calvados, Manzanilla de Sanlúcar, spiced apple shrub.

### GARNISH

Green shiso / dill.

### GLASS

Long drink / highball with ice.

### METHOD

Decanted except Exner, served chilled and lightly stirred.

### CHARACTERISTICS

Apple explosion in different versions, spicy notes, sour apple, fresh grass, it can also be a perfect aperitif.

### INSPIRATION

Cocktail with apple DNA in different forms.

### PAIRING

Cheeses, tapas with acidity, pickles...

### ALCOHOL CONTENT

9,35 % 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.

