

La
PIVÓN
- de España
VERMOUTH



LA HORA
SWIZZLE

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1.5 OZ. LA PIVÓN BLANCO VERMOUTH

.5 OZ. KIRK AND SWEENEY 12-YEAR RUM

.5 OZ. GIFFARD PINEAPPLE LIQUEUR

.5 OZ. FRESH LIME JUICE

.25 OZ. SIMPLE SYRUP

3 MINT SPRIGS

6 DASHES ANGOSTURA BITTERS

METHOD

Lightly muddle mint, lime juice and simple syrup. Top with dry crushed ice. Add vermouth, rum and pineapple liqueur.

Use a swizzle stick to stir until glass is ice cold and frosty. Add more crushed ice and top with Angostura bitters and a mint sprig.

Strikingly attractive at first sip, La Pivón vermouth is herbaceous, balanced and versatile, making it the perfect complement to your classic cocktail or aperitif on the rocks with a twist.

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