

*La*  
**PIVÓN**  
*- de España*  
VERMOUTH



SPRITZ DE  
MÛRE



# SPRITZ DE MÛRE

*2 OZ. LA PIVÓN BLANCO VERMOUTH*

*.5 OZ. GIFFARD CRÈME DE MÛRE*

*.5 OZ. FRESH LEMON JUICE*

*.25 OZ. SIMPLE SYRUP*

*SPARKLING WINE*

## METHOD

Build vermouth, lemon and simple syrup in shaking tin with ice, shake for 7-8 seconds. Strain into glass and fill with sparkling wine. Use a bar spoon to add crème de mure to the bottom of the glass. Garnish with a long lemon twist using a channel knife.

*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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