



I OZ. UNCLE VAL'S ZESTED GIN I OZ. LA PIVÓN ROJO VERMOUTH I OZ. CAMPARI

METHOD

Build gin, vermouth and Campari in a cocktail mixing glass, stir about 20 revolutions with a mixing spoon. Strain with a Hawthorne strainer over a large ice cube in a double old-fashioned glass. Garnish with a slick of an orange peel.

UNCLE VAL'S ZESTED GIN

Perfumed aromas of fresh citrus and crushed coriander touch the nose. Revitalizing flavors of ripe Crenshaw melon, crisp cucumber and tangy Kaffir lime are lifted with hints of white pepper, allspice and a lingering finish. With a delicate presence of juniper, Zested proves to be a sophisticated spirit with class and style.

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