

THE WORLD'S BEST-  
SELLING PISCO, AGED  
IN FRENCH OAK



PISCO  
*Mistral*®



## MISTRAL NOBEL PISCO

In the heart of Chile's sun-soaked Elqui Valley lies Pisco Elqui, a village of imposing landscapes, serpentine streets and creole architecture. It was here where pisco was first distilled in Chile at the turn of the 17th century and where the present day Mistral distillery is located, in a revamped century-old country house where the finest pisco varieties of the world are painstakingly produced.

Produced in Chile's famed Elqui Valley, Mistral Nobel pisco is comprised of Muscatel of Alexandria and Pedro Jimenez grape-based pisco aged in American oak (medium toast) barrels for 1-3 years.

# RECIPES

PISCO  
*Mistral*<sup>®</sup>

## LA MONEDA PALACE

1.5 oz Mistral Nobel  
0.75 oz dry vermouth  
0.25 oz Royal Combier  
bar spoon grenadine

Stir and strain into chilled martini glass. Express thinly cut orange peel over drink and discard.

## NEGRONI NOBEL

2 oz Mistral Nobel  
1 oz Rosso Vermouth  
1 oz Aperol

Stir and strain with ice into empty rocks glass. Express thinly cut grapefruit peel over cocktail and drop in for garnish.



	ABV	750ML/ 6 PACK	50ML/ 48 PACK	DISTRIBUTOR
MISTRAL NOBEL	40%			

hello@CNIBrands.com

PiscoMistral.cl

f @PiscoMistralUS

**CNIBRANDS**  
INDEPENDENT DISTILLERS & PRODUCERS

FOR ADDITIONAL INFORMATION  
AND RECIPES VISIT:  
CNIBRANDS.COM