

Mistral ®

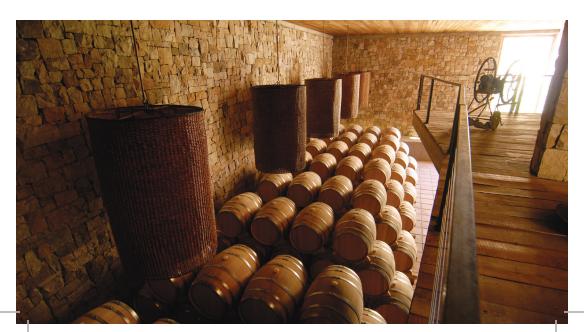
The world's bestselling pisco, aged in French.oak.





MISTRAL NOBEL PISCO: 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.

MISTRAL "46" PISCO: Also produced in Chile's famed Elqui Valley, Mistral 46% overproof pisco is comprised of a different blend of Muscatel of Alexandria and Pedro Jimenez grapes aged in American oak barrels for 6-12 months.





SUGGESTED RECIPES:

Those Who Do Not Dance

2 oz Mistral 46

0.75 oz Aperol

0.75 oz Lemon

0.25 oz simple

2 dashes Peychaud's

Shake and strain over new ice. Garnish with slapped mint sprig.

Elqui Cooler

2 oz Mistral 46

0.5 oz Canton ginger liqueur

1 oz Grapefruit juice

0.25 oz Lime juice

1 dash Ango

Shake and strain over new ice.

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.

MISTRAL NOBEL 40% ALC./VOL.	750ML	6 PACK	
	50ML	48 PACK	
MISTRAL "46" 40% ALC./VOL.	750ML	6 PACK	
	50ML	48 PACK	

DISTRIBUTED BY:

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For additional Information and recipes visit: www.CNIBrands.com