

PISCO  
*Mistral*®

*The world's best-selling 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: