

## Miró Rojo Vermut de Reus

For over a century the Miro family has set the benchmark for its well-rounded, pleasantly bitter style of 'rojo' sweet red vermouth.

- ❖ Reus, in Catalonia, is the epicenter of Spanish vermouth production.
- ❖ Shows wonderful baking-spice notes when mixed with bourbon or rye.



### Hora del Vermut (Vermouth Hour)

Pour 4 oz Miró Rojo over ice in a double-rocks glass. Garnish with orange slice and 2 olives.

As in Catalonia, pair with olives and potato chips!

*More at [alpenz.com](http://alpenz.com)*

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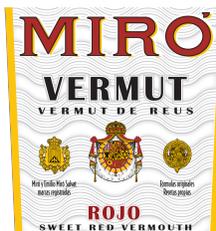
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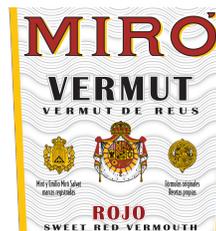
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