

**YZAGUIRRE**  
VERMOUTH  
1884

DRY  
RESERVA

**'FIT FOR THE QUEEN'S MARTINI -  
EXTRA DRY, SUPERB ACIDITY'**

*Floral on the nose, with notes of honey-suckle,  
chamomile, and Meyer lemon. Gripping acidity to  
achieve a balanced finish with subtle nuance.*

**Recipe: That Old Feeling**

1.5oz Yzaguirre Dry Reserva  
1 bar spoon olive brine  
Quality tonic water



Spoon olive brine into glass filled with ice. Add  
vermouth. Top with tonic water. Lemon twist.

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