

SILVERSEA®

.S.A.L.T.

Bar



# Valpo Sour

Velvety / Fruity / Refreshing

Valparaíso city is lively, hip, artsy and inspiring with a culture that manifests itself through its architecture, style, street art, nightlife, and live music scenes. This pisco sour is a boho at heart!

## THE INGREDIENTS

# 5

- 1 oz. Egg white
- 3/4 oz. Rosehip syrup
- 3/4 oz. Fresh lime juice
- 1 oz. Grape juice
- 2 oz. Pisco

## HOW TO PREPARE

Chill a collins glass and put to one side.  
Place 3 grapes onto a cocktail stick.  
Collect a cocktail shaker & add all of the ingredients, top with cubed ice & shake for 10 seconds. Fine strain into another cocktail shaker. Shake for 10 seconds without ice. Drain off any excess water from collins glass, pour & garnish.

## GLASS TYPE



Collins

Best hour to serve: All day