

 SILVERSEA®

.S.A.L.T.

Bar



# La Hora

Bitter-sweet / Complex / Sipper

Since the turn of the 20th century the aperitivo has cemented itself into Argentinian culture, with la hora de vermouth - vermouth hour - signifying a time to spend with friends and loved ones. This is our homage.

## THE INGREDIENTS

# 3

- 1/2 oz. Amaro blend
- 1 oz. Dolin Rouge
- 1 oz. Bombay Sapphire Gin

## HOW TO PREPARE

Chill an old fashioned glass & put to one side. Prepare an orange twist garnish. Collect a mixing glass & fill with cubed ice. Add all ingredients into this. Stir for 10-15 seconds. Drain excess water from the old fashioned glass. Pour. Express orange zest over the top of the drink, twist and place on top of the cocktail.

## GLASS TYPE



Old fashioned

Best hour to serve: Evening