

THE
OXFORD
WINE
COMPANY

Ancho Reyes Verde Liqueur

£35.00

Vintage:

Bottle Size: 70cl

Alcohol %: 40%

Country:

Description:

Before reaching the ripe red colour, the chiles are harvested when they are green, a portion of these chiles are then fire roasted to release the sugars, leading to a fresh pineapple taste. Peppery tastes are followed by an earthy, smoky spice with a fresh acidity.

Cepages:

Group: Liqueurs

Sub group:

Colour:

Closure: Screwcap

Producer:

Website: <https://www.anchoreyes.com/>

Organic/Bio Status:

Food / cocktail match:

1 part Ancho Reyes Verde
1 ½ parts Vodka or Silver Tequila
5 parts Maria Verde Mix*

MARIA VERDE MIX

1 Large English Cucumber (Peeled and seeded)
½ Avocado
1 Rib of Celery
1 Thin Wheel White Onion
½ Serrano Chili (Seeded and de-pithed)
4 oz. Water
½ Fresh Lime Juice
1 TSP Sugar
1 TSP Celery Salt
1/2 part Cider Vinegar



AWAITING
IMAGE

Add all ingredients to a blender and puree until smooth. Strain through a mesh strainer.

Fill a collins glass with ice. Add Ancho Reyes Verde and Vodka/Tequila, then slowly pour Maria Verde Mix on top. Stir and garnish with a pickled onion and pickled jalapeno.

Food / cocktail recipe:

Press

Awards

Other Info: