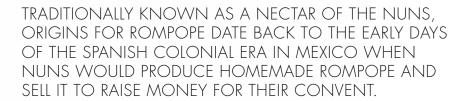
## NEW IMPORTED MEXICAN ROMPOPE

NOW AVAILABLE IN CHICAGO



Over time, rompope became recognized as the go to spirit for celebrating every family event.

**BRAND:** HACIENDA GUANAME.

PRODUCED IN THE CENTRAL REGION OF MEXICO ON THE OUTSKIRTS OF THE CITY OF SAN LUIS POTOSI ON A RANCH NAMED HACIENDA GUANAME. HOME TO SOME OF THE BEST HOLSTEIN CATTLE KNOWN WORLDWIDE FOR PRODUCING THE HIGHEST GRADE AND QUALITY MILK.

**NOTES:** REFERRED TO AS THE "VANILLA" BAILEY'S OF MEXICO OR A MEXICAN EGG NOG, THIS VANILLA INFUSED SPECIALITY SPIRIT BLENDS VANILLA, RUM AND WHOLE MILK TO PRODUCE A WELL BALANCED LIQUEUR.

**USAGE:** ENJOY CHILLED NEAT, OVER ICE OR AS AN INGREDIENT IN MILK BASED COCKTAILS. ALSO, CAN BE ENJOYED AS A SWEETENER IN HOT OR COLD COFFEE DRINK STORE AT ROOM TEMPERATURE BUT ONCE OPENED BEST TO REFRIGERATE.

**PAIRING:** SOLID POST DINNER ACCOMPANIMENT. COMPLEMENTS WELL WITH BANANAS & BLUEBERRIES DESSERT FRUIT DISH, LIGHT PASTRIES, BREADS & PIES.

SPECS: 12.5 % alcohol | 1 liter | 12 units per case

Pour your customers a taste of México!

TO PLACE ORDERS, PLEASE CONTACT THE EXCLUSIVE, CHICAGO BASED IMPORTER & DISTRIBUTOR, **Casa Potosí**:

MOBILE: 773/817/4543: email: joseph@casapotosi.com









## ROMPOPE GUANAMÉ

NOW AVAILABLE IN CHICAGO

Enjoyed neat, on the rocks or included in cocktails, hacienda guaname rompope can be enjoyed in plenty. The following recipes are a few favorites to bring out the mixologist in you

**A MEXICAN RUSSIAN:** is a cocktail made with vodka, ROMPOPE GUANAMÉ, and cream served with ice in an Old Fashioned glass.

MAIN ALCOHOL: Vodka, ROMPOPE

**INGREDIENTS:** 2/3 oz (2 parts) Rompope, 1 2/3 oz (5 parts)

Vodka, 1 oz (3 parts) Fresh cream

PREPARATION: Pour coffee liqueur and vodka into an Old

Fashioned glass filled with ice. Float fresh cream on top and stir slowly.

**SERVED:** On the rocks; poured over ice **DRINKWARE:** Old Fashioned glass.

