

Salt of the Earth

Salt of the Earth Moscatos are delicious on their own and they also make fantastic cocktails! Check out some of our favorite ways to mix up our Moscatos in the recipes below.



Bellini Flore

2 oz. Flore de Moscato
1 oz. peach schnapps
1 oz. peach puree
Garnish: fresh peach

*Add all ingredients to a shaker with ice.
Stir. Strain into a champagne flute.
Garnish with a fresh peach slice.*

GOLD

SAN FRANCISCO
CHRONICLE WINE
COMPETITION,
2024

90
POINTS

WINE ENTHUSIAST
MAGAZINE,
2024

**BEST
BUY**

WINE ENTHUSIAST
MAGAZINE,
2024

Cherry-Berry Margarita

2 oz. Moscato Rubino
1 oz. Essensia Orange Muscat
2 oz. tequila
¼ cup strawberries (chopped)
1 oz. lime juice
Garnish: lime wheel
Rim: salt, lime zest, sugar

*Place all ingredients in a blender with ice.
Blend until smooth.*



Mimosa Rubino

One part Moscato Rubino
One part sparkling wine
Splash of your favorite juice
Favorite fresh (or frozen) fruit

*Pour Moscato Rubino in a champagne flute.
Add your favorite juice, to taste.
Top with sparkling wine. Garnish with desired fruit.*



@SaltOfTheEarthMoscato





Moscato Sangria

1 bottle Flore de Moscato
1 bottle Moscato Rubino
1 pint sliced strawberries
1 orange, peeled, sliced
Optional: seltzer water

Combine chilled Flore de Moscato and Moscato Rubino in a pitcher. Add seasonal fruit. Stir. Pour into glasses filled with ice. Optional: top each glass with a splash of seltzer water.

Raspberry Moscato Martini

2½ oz. Moscato Rubino
1½ oz. raspberry vodka
Garnish: fresh raspberries

Combine raspberry vodka and Moscato Rubino in a cocktail shaker with ice. Stir gently and strain into a chilled martini glass. Garnish with fresh raspberries.



Watermelon Margarita

3 oz. Moscato Rubino
1 oz. silver tequila
¾ oz. watermelon juice
¾ oz. lime juice

Garnish: watermelon pieces
Rim: sea salt

Add watermelon juice, lime juice, tequila and a handful of ice to a cocktail shaker and shake vigorously. Strain into a rocks glass rimmed with lime and sea salt. Top with Moscato Rubino.



Moscato Mangonada

2 cups Flore de Moscato
2 mangos (diced)
1 cup mango nectar
Tajin
Chamoy
Chamoy sticks

Combine Flore de Moscato, mangos and mango nectar into a blender with ice. Blend until smooth. Rim glass with Chamoy, then dip in Tajin. Squeeze some Chamoy sauce into glass, then fill with Mangonada blend. Add a Chamoy stick for sipping and enjoy!

