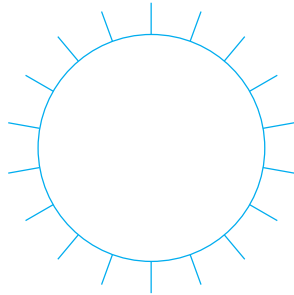


interior



GARLIC, ROSEMARY & CAMEMBERRT DELIGHT

INGREDIENTS

1 camembert cheese
2 cloves of garlic, sliced
1 tsp. of rosemary
1 tsp. of thyme
1 tsp. of olive oil
Pepper to taste



PREPARATION

Preheat the oven to 180°C/350°F. Create several deep cuts on the section of the wheel of cheese, cutting right through. Fill these openings with garlic, rosemary and thyme. Drizzle with a little olive oil and add pepper to taste. Bake for 15 minutes.

¡E n j o y it with a glass of GatoNegro Wine!

REFRRRESHING FRUITY SANGRIA

INGREDIENTS

750 ml. GatoNegro white wine
2 Passion fruit pulps
1 cup of orange juice
1 sliced orange
2 sliced lemons
1/2 cubed pineapple

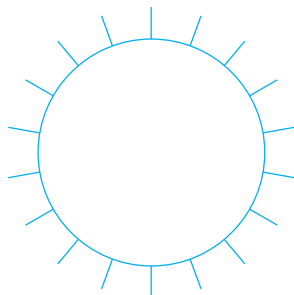


PREPARATION

Combine your GatoNegro Sauvignon Blanc or Chardonnay with passion fruit pulp, orange juice slices, lemon slices and pineapple pieces. Mix well and chill in the refrigerator before serving.

Serve in glasses with ice and sangria.

¡M e o w - n i f i c e n t !



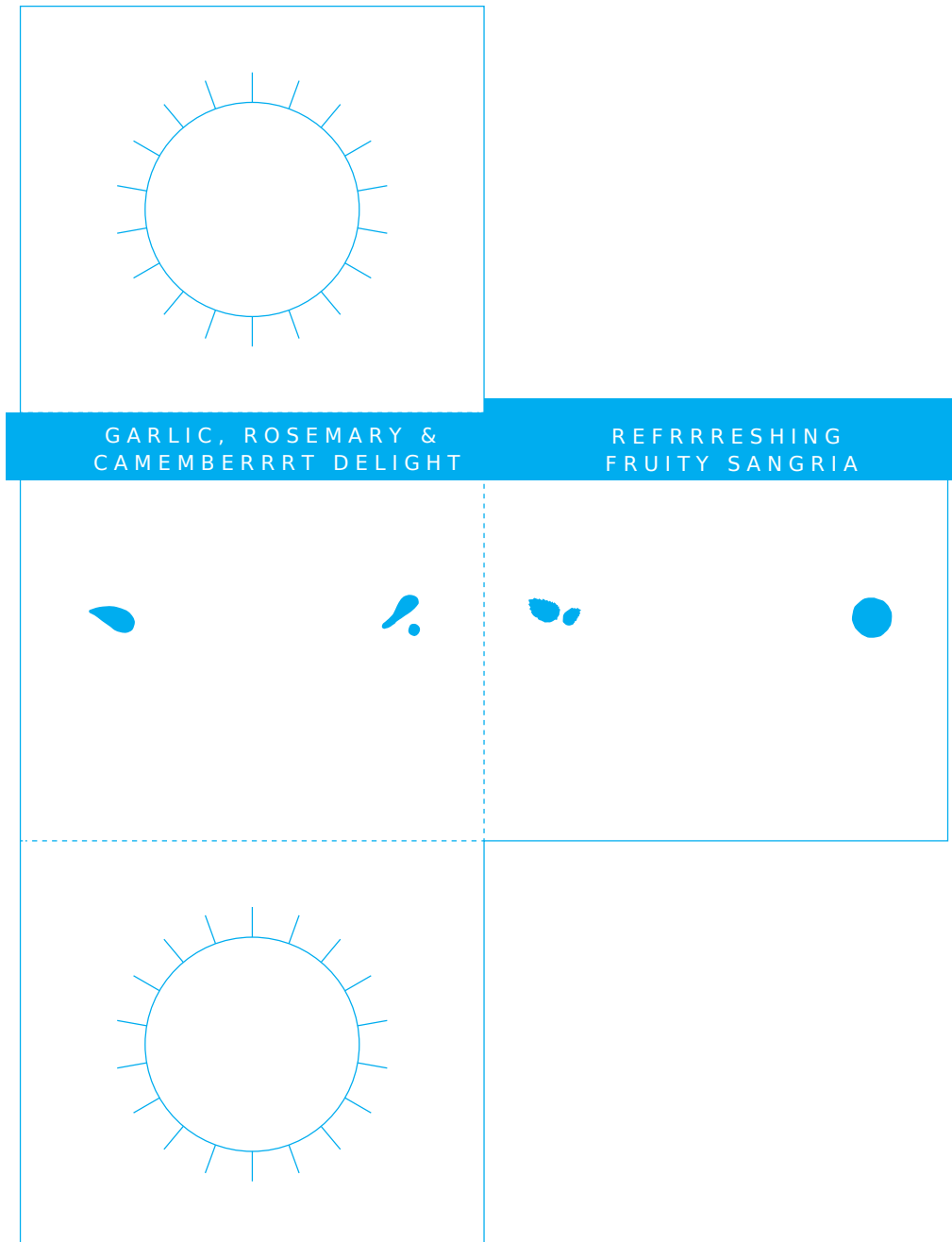
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cuatricromía

medidas
130 ancho
174 alto

corte
plisado

papel
couché 320 grs.

interior



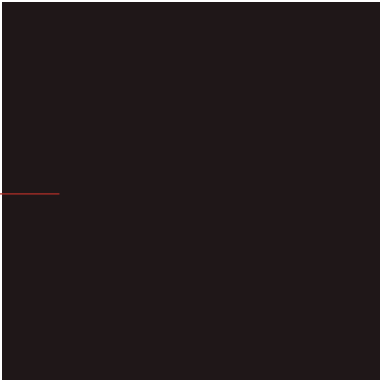
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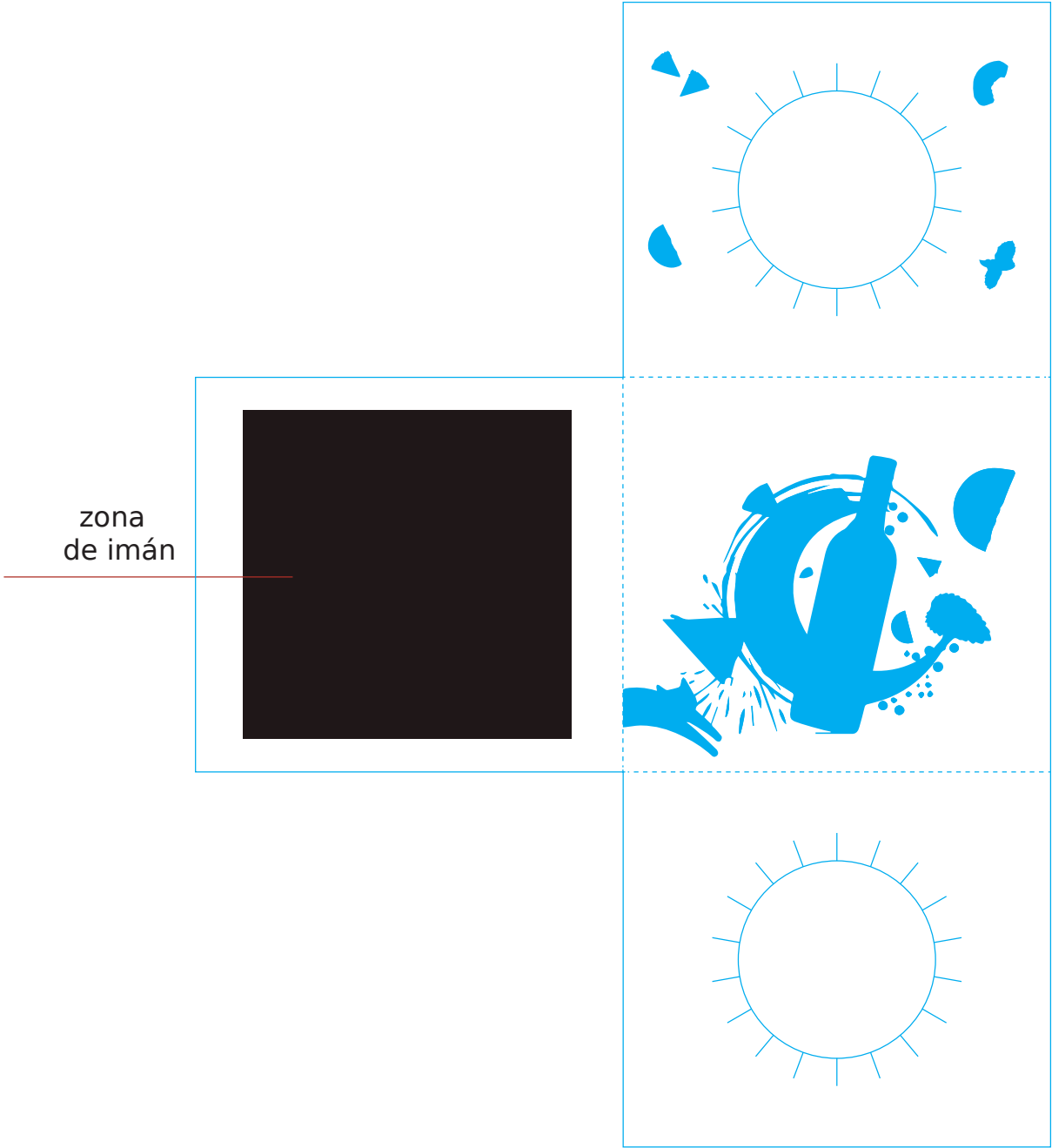
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exterior



medidas
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