Created in an “Alps-Provence” style, Tempus Fugit “Kina L’Avion D’Or” is produced by infusing white wine with Cinchona bark, orange peel, wormwood and other exotic spices. The result is a perfectly balanced aperitif with a deep golden hue, aromas of quince and fine marmalade, and a complex, mildly bitter flavor that leads to an elegant sweetness on the finish. Though delicious chilled or over ice, Kina L’Avion D’Or is spectacular in classic cocktails such as the 20th Century or the Corpse Reviver #2.