

# Mosaic

M O L G R A C O L L E C T I O N



# Colección **Mosaic**

Descubre la Colección MOSAIC, una serie exclusiva de molduras para cuadros que aporta un toque de sofisticación a cualquier espacio. Fabricadas con pino finger de la más alta calidad, estas molduras presentan una elegante espalda negra y están disponibles en una paleta de siete colores selectos.

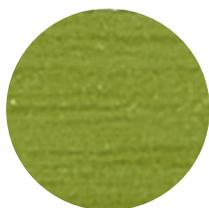
Perfectas para crear combinaciones armoniosas, la Colección MOSAIC es sinónimo de elegancia y versatilidad, ideal para realzar la decoración de tu entorno.



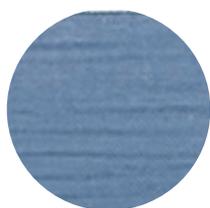
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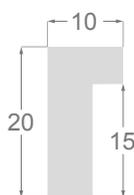
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**Espalda negra**



## NEGRONI

<b>Ingredients:</b> 2oz gin 2oz sweet vermouth 2oz Campari Ice & slice of orange	<b>How to make:</b> Pour the gin, vermouth and Campari into a mixing glass or jug with ice. Stir in a tumbler and add some fresh ice. Garnish with an orange slice.
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## GIN & TONIC

<b>Ingredients:</b> 2 ounces gin 4 ounces tonic water Lime wedge or slice & ice	<b>How to make:</b> Fill a glass with ice, then add the gin. Top with the tonic water and gently stir. Garnish with lime wheels or seasonal garnishes.
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## APEROL SPRITZ

<b>Ingredients:</b> 3 parts prosecco 2 parts Aperol 1 part sparkling mineral water A few cubes of ice	<b>How to make:</b> Drop a few ice cubes into your glass. Pour the prosecco, then the Aperol, then top with the mineral water. Stir gently, swirl the orange slice among the ice cubes.
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## ESPRESSO

A COFFEE BEVERAGE MADE FROM FINELY GROUND COFFEE BEANS

**MADE IN ITALY** 

Italian espresso coffee is a classic coffee drink that is an essential part of Italian culture and is enjoyed by millions of people around the world every day. It is a bold drink, with an intense aroma that lingers on the tongue, along with a slightly bitter finish. It is brewed for its smooth texture and strong and clear taste. The signature Italian espresso filter is due to the high quality Arabica coffee beans used, which are usually Italian-grown. The Italian espresso is traditionally served in a single 30 ml (ounce) shot but can be transformed into macchiatos, lattes and other variations.



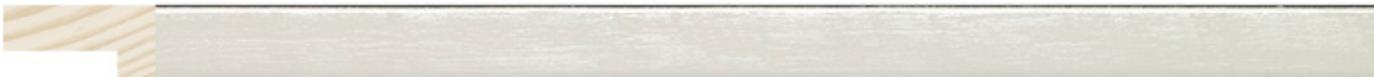
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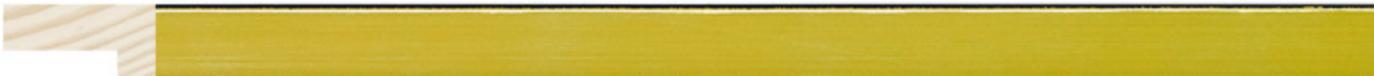
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