

OLÉ & OBRIGADO

ARTISANAL WINES FROM SPAIN & PORTUGAL

Copa Nordés Winning Cocktails 2021



Thank you to everyone who submitted to the first annual **Copa Nordés** cocktail competition! Every entry was delicious, which made the selection process very difficult. The amount of creativity shown in these submissions demonstrates the skill and attention to detail our hospitality friends exhibit.

The 10 winning recipes were chosen for several important factors: the ability to highlight the subtle flavors in **Nordés Atlantic Gin**; the back story and reflections on the cocktail's creation provided by the maker; the variety of styles; and last but not least, the taste of the final product!

Amanda Rankin, Gibbet Hill Grill (BOS), *"End of the Earth"*

Amanda Sasser, Buvette (LA), *"The Amoreena"*

Brandon Phillips, Duck Inn (CHI), *"Spritz A La Gallega"*

Christine Van Nort, Bocado (BOS), *"Citrus and Sage"*

Fabricio Velez, Craft (NYC), *"Berry Verbena Spritz"*

Jesse Lauden, Bar Mezzana (BOS), *"Mariner's Faith"*

Joe Cleveland, Coqueta (SF), *"Conxuro da Tónica"*

Kristina Veltri, Sportsmans Club (CHI), *"Stone Cold"*

Nicholas Webster, Fulton Market Kitchen (CHI), *"The Galician Blossom"*

Stephen Saylor, Iberian Pig (ATL), *"Steal My Sunshine"*

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End of the Earth by Amanda Rankin



INGREDIENTS

- 1.5 oz Nordés Atlantic Gin
- .5 oz Vermouth Mata Blanco
- .5 oz fresh lime juice
- .75 oz cucumber-basil syrup
- 2 oz Casteller Cava Brut
- Lemon verbena leaf for garnish

PREPARATION

Shake, double strain into a coupe glass, top with Cava. Garnish with lemon verbena leaf.

Cucumber basil syrup (yields 3 quarts)

2 qts sugar

1 qt water

1 cucumber, washed and shredded

Combine water and sugar and bring to a boil. Remove from heat and add basil and cucumber. Cover and let sit for 30 minutes. Strain and store in the refrigerator. Will keep for two weeks.

NOTE FROM GIBBET HILL FARM

We love working with products that are rooted deeply in their own sense of place. Our bartender Amanda Rankin (a huge fan of lemon verbena) wanted to showcase the bright, herbal character of the Nordés Atlantic Gin while also introducing cucumber and basil harvested from our own Gibbet Hill Farm in Groton, Massachusetts. The flavors are rounded out by the sweet Mediterranean spices in the Vermouth Mata Blanco and lifted by Cava on the finish. The cocktail is meant to be consumed while watching the sun set at the end of the day.

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The Amoreena by Amanda Sasser



INGREDIENTS

- 1.5 oz. Nordés Atlantic Gin
- 1 oz. Carpano Antica Sweet Vermouth
- .5 oz. Apologue Persimmon Liqueur
- 1 barspoon Pedro Ximenez Sherry
- 2 dashes Dugan and Dame Aromatic Bitters
- Garnish: orange peel twist

PREPARATION

Stir all ingredients together over ice and strain into a Nick and Nora glass. Serve neat with a twist of orange peel.

NOTE FROM AMANDA SASSER

Inspired by the terroir and agriculture of Galicia, my submission featuring Nordés Atlantic Gin, is the Amoreena. An aromatic sipper that will delight not only gin lovers, but those who usually choose to imbibe in whiskey based cocktails. I was so delighted how each ingredient complemented the botanicals of the gin. You taste something new with every sip. Hope you enjoy!

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Spritz a la Gallega by Brandon Phillips



INGREDIENTS

1.5 oz *Olive Oil Washed Nordés
1.25 oz **"Syrup a la Gallega"
.75 oz Bodegas Poniente Fino Sherry
.5 oz Lemon Juice
20 drops *Salt Water
1.5 oz Caves Naveran Brut Nature Cava

PREPARATION

Combine all ingredients, except the Cava, in a cocktail shaker. Add ice and shake well. Double strain into a Wide Tulip glass. Top with Cava and gently incorporate with a single barspoon stir. Affix fresh Bay Leaves dusted with Pimentón de la Vera to the inside rim of the glass.

Olive Oil Washed Nordés Atlantic Gin

1 bottle Nordés Atlantic Gin

4 oz Galician Olive Oil

Combine gin and olive oil in a mason jar. Allow to infuse for 24 hours, shaking the jar occasionally. After 24 hours, place the jar in the freezer and allow to freeze overnight. Open the jar, pour the contents through a coffee filter, and rebottle.

Syrup a la Gallega

40 oz water

10 New Potatoes, roughly sliced

2 tbsp Whole Black Peppercorns

10 Fresh Bay Leaves

5 tbsp Pimentón de la Vera

10 oz **Lemon Oleo-Saccharum

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Spritz a la Gallega by Brandon Phillips

(Continued)

Syrup a la Gallega

Combine all ingredients, except Pimentón de la Vera & Lemon Oleo-Saccharum, in a pot, and bring to a full boil. Reduce to a medium simmer for 45 minutes. Add Pimentón de la Vera and allow to simmer for another 10 minutes. Strain liquid through a fine mesh strainer. Set cooked potatoes aside, salt, mash and eat at your leisure. Combine 20 oz of liquid with the 10 oz of Lemon Oleo-Saccharum, and whisk until the Oleo is entirely dissolved. Strain through a fine mesh strainer, and store for up to 2 weeks.

Lemon Oleo-Saccharum

16 oz White Sugar

Peel of 5 Lemons

Combine the lemon peels with sugar in a bowl and muddle until the lemon oil has fully saturated the sugar.

Salt Water

2 oz Salt

2 oz Water

Combine salt and water. Whisk until salt is fully dissolved. Store indefinitely.

NOTE FROM BRANDON PHILLIPS

In my opinion, Nordés Atlantic Gin is one of the most exciting entries into the gin world in quite some time. Delicate & nuanced, yet bold & inventive. So interesting is the profile of Nordés that I became fascinated with its origin. In studying the exuberant cuisine of Galicia, I came across 'Pulpo a la Gallega'. A preparation that relies on the quality of a few ingredients, clearly displaying the pride of the Galician people. With that in mind, I present to you "Spritz a la Gallega". Every ingredient of the classic Galician dish is present, with the exception of the pulpo, which is replaced with Nordés Gin, infused with olive oil imported from Galicia! Second is the "Syrup a la Gallega" which begins by creating a rich base of potato, black peppercorn, fresh bay leaf, and the impossibly delicious Spanish delicacy, Pimentón de la Vera, and switching lanes from savory to spritz by combining it with a Lemon Oleo-Saccharum. Finally, Fino sherry reinforces the savory origin of the cocktail, while vintage Cava brightens the whole affair, elevating it to ethereal.

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Citrus and Sage by Christine Van Nort



INGREDIENTS

- 1.5 oz Nordés Atlantic Gin
- 1 oz lemon zest simple syrup
- 2 oz sage lemonade
- Fever Tree Aromatic Tonic
- Sage sprig and lemon peel (garnish)

PREPARATION

In a shaker, combine gin, syrup, and lemonade with ice and shake vigorously - strain over fresh ice in a copa glass or large wine glass. Top with the tonic and stir with a bar spoon to blend. Add sage as garnish, peel a lemon twist and mist oil over cocktail, twist and top.

Lemon Zest Simple Syrup

- 1 cup sugar
- 1 cup water
- Zest and juice of 3 lemons
- Boil for 15 minutes
- Strain and let cool

Sage Lemonade

- Steep 4 oz fresh sage in 1 gallon organic lemonade for 24 - 36 hours
- Remove sage leaves and strain through cheesecloth to remove debris

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Berry Verbena Spritz by Fabricio Velez



INGREDIENTS

1.5 oz Nordés Atlantic Gin

.5 oz lemon verbena syrup

.25 oz fresh lemon juice

3 blackberries, muddled

Top with chilled Brut Cava, like our Crafted Bubbles

Garnish: one blackberry on the rim of the flute

PREPARATION

Muddle the blackberries in a cocktail shaker with the syrup. Top with Nordés and lemon juice, then shake. Strain into a flute glass. Top with Cava. Garnish with one blackberry on the rim.

Lemon verbena simple syrup

0.5 cup dried lemon verbena leaves

1 cup white sugar

1 cup boiling water

Combine the sugar and water. Stir until the sugar is dissolved. Add the lemon verbena leaves, stir a few times to submerge. Let the verbena steep for 45 minutes. Strain out the leaves. Let it cool completely. Keep refrigerated up to 2 weeks.

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Mariner's Faith by Jesse Lauden



INGREDIENTS

2oz Nordés Atlantic Gin

1oz timut peppercorn syrup

.75oz lime

2 oz soda water

6-9 lemon verbena leaves

Purple hyssop for garnish

Syrup

1/2 cup water

3/4 cups sugar

2 teaspoons timut peppercorns

1 English cucumber

PREPARATION

Build in a shaker tin. Combine gin, syrup, lime, and lemon verbena leaves. Add ice and quick shake (to bruise leaves but prevent overdilution). Fine strain into highball glass, top with soda water and ice, garnish with purple hyssop for aromatics.

Cucumber-Peppercorn syrup

Puree 1 large English cucumber with 1/2 cup water, 2 teaspoons of timut black peppercorn, and 3/4 cups of sugar until sugar has dissolved completely. Fine strain. Multiply recipe as needed. Keep refrigerated up to 2 weeks.

NOTE FROM JESSE LAUDEN

Mariner's Faith refers to the rich seafaring culture & history of Galicia, as well as the Camino de Santiago. This cocktail was imagined as a refreshing highball style drink that helps to build upon and present the unique botanical profile of Nordés gin without disguising the gentle floral quality the gin possesses.

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Conxuro da Tónica by Joseph Cleveland



INGREDIENTS

1.75 oz Nordés Gin

0.5 oz Queimada solution

0.5 oz lemon juice

Fever Tree Mediterranean tonic

Garnish: orange peel, fennel fronds, 3 coffee beans, 3 juniper berries, white grape, star anise, and flower

PREPARATION

Place large ice in goblet. Add fresh lemon juice, queimada solution, and Nordés into goblet. Swirl together. Add 2-3 oz of tonic in glass allowing mixture to mix, then garnish. Pour the remaining tonic table-side.

Queimada solution

1 cup sugar

4 oz licor de Galicia

6 oz hot water

2 orange peels

6 coffee beans

1 verbena leaf

2 sage leaves

1 sprig mint

Mix sugar and all herbs together and let sit overnight. The next day, add hot water and mix until sugar is dissolved. Strain and add licor de Galicia. This solution will last a month in the fridge.

NOTE BY JOSEPH CLEVELAND

An intoxicating GinTonic to help distance you from all negative energy and bring you closer to the good ones in order to achieve balance in the moment.

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Stone Cold by Kristina Veltri



INGREDIENTS

1.5 oz Nordés Atlantic Gin

.75 oz blanc vermouth

.75 oz ripe yellow peach purée*

.5 oz lemon juice

.5 oz espelette pepper infused honey*

Garnish: peach slice dusted with powdered espelette pepper

PREPARATION

Quarter and pit 4 ripe peaches; taste for sweetness, as they should be juicy and relatively sweet. Place in bowl or quart deli container and use stick blender until purée has no chunks. For convenience you can use a pre-made fruit puree.

To make infused honey: cut and de-seed 4-5 espelette chilis, add to 12 oz of honey in a small saucepan and place on medium heat. (If you cannot find whole chilis, you can use .5 tbsp or 8grams of ground dry espelette powder). Allow flavors to meld on simmer for 10 minutes. Make sure honey does not burn by shaking pan every now and again. Taste and strain to remove peppers from honey. Allow to cool.

To make the cocktail, combine all ingredients with ice in a cocktail shaker. Shake, double strain, and serve up with the espelette-dusted peach slice for garnish.

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The Galician Blossom by Nicholas Webster



INGREDIENTS

- .75oz Nordés Atlantic Gin
- .5oz Strega
- .5oz Gamile Ode dill aquavit
- .75oz matcha green tea & sage syrup
- 0.5 oz lemon juice
- Muddled sweet basil (3 leaves)
- Splash of tonic water
- Garnish: sweet basil and babies' breath

PREPARATION

This cocktail is shaken over ice and strained into a coupe glass, then topped with a splash of tonic. Garnish with sweet basil and babies' breath.

Matcha Sage syrup

(makes 1 quart)

2.5 cups sugar

2 tablespoons matcha powder

5 grams of sage leaves

Steep in hot water for an hour, leave sage in the syrup over night (refrigerated)

NOTE FROM NICHOLAS WEBSTER

I incorporated flavors that extenuate the complex flavors of Nordés. I added Strega for the saffron and fennel flavors, matcha and sage syrup for the earthy and herbal qualities, and the dill aquavit plays off the savory notes in the gin and adds further complexity to the cocktail. A touch of muddled sweet basil rounds it off for a balanced blend of floral, earthy, herbal and savory flavors. The splash of tonic adds a soft touch of quinine bitterness with a subtle yet crisp effervescence. Enjoy!

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Steal My Sunshine by Stephen Saylor



INGREDIENTS

2oz Nordés Atlantic Gin
.5oz Manzanilla Sherry
.5oz Watermelon Simple Syrup*
.25oz Fresh Lemon Juice
Mint Garnish

PREPARATION

Add all ingredients to a cocktail shaker with ice and shake. Double strain into a coupe glass, and add mint leaf for garnish.

Watermelon Simple Syrup

Cut watermelon into chunks, then cover with sugar. Let this sit for a minimum of 8 hours, preferably 24 hours. Then strain liquid from sugar with fine strainer. Store in the refrigerator.

NOTE FROM STEPHEN SAYLOR

My idea was to make something light and refreshing while showcasing the Nordés Atlantic Gin!