

OLÉ & OBRIGADO

ARTISANAL WINES FROM SPAIN & PORTUGAL

Copa Nordes Winning Cocktails 2021

We would like to thank everyone who submitted a cocktail for this trade 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, as well as how the complexity of Nordés can really inspire so many different interpretations.

The 10 winning cocktail recipes were chosen out of many excellent options because of the recipe's ability to highlight and not crowd out the subtle flavors in Nordés, the back story or reflections on the cocktail's creation provided by the maker, the variety of styles, and most important: taste!

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

PREPARATION

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

Cucumber basil syrup

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 BY 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. Nordes Gin

1 oz. Carpano Antica Sweet Vermouth

.5 oz. Apologue Persimmon Liqueur

1 barspoon Alvear Pedro Ximenez Solera 1927

2 dashes Dugan and Dame Aromatic Bitters

Garnish: orange peel twist

PREPARATION

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

NOTE BY AMANDA SASSER

Inspired by the terroir and agriculture of Galicia, my submission featuring Nordes 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 Gin
- 1.25 oz **"Syrup a la Gallega"
- .75 oz Bodegas Poniente Fino
- .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 Gin

1 bottle Nordés Gin

4 oz Galician Olive Oil

Combine Gin & 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

In my opinion, Nordés 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 Gin 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 Nordes gin

1 oz lemon zest simple syrup

2 oz Sage lemonade

Topped with 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. Top with fever tree aromatic 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 Nordes gin

.5 oz lemon verbena syrup

.25 oz fresh lemon juice

3 blackberries, muddled

Top with Covides Cava (made for us as
Crafted Bubbles)

Garnish: one blackberry on the rim of
the flute

PREPARATION

Muddle the blackberries in a shaker. Top with Nordes and lemon juice then shake. Strain into a flute glass. Top with Covides 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.

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Mariner's Faith by Jesse Lauden