

Mixing up the Greek Spirit

Cocktails with Tsilili Grape Spirits

1) Mediterranean Breeze

Ingredients

50mLTsilili Tsipouro

150mL Grapefruit Soda

Directions

In a highball glass filled with crushed ice, build the ingredients, stir with the bar spoon and garnish with grapefruit twist, after spraying the oils.

* If you cannot find grapefruit soda, create your own by mixing:

3/4 cup sugar syrup 1: 1

6-7 pink grapefruit

1 lemon

5-6 cups of club soda

From the mixologist Fondas Tazes

2) Peaches & Grapes

Ingredients

15mLTsilili Tsipouro

100mL BiancoNero White Sparkling Wine

25mL peach purée

Directions

In a sparkling wine (flute) glass build the ingredients on ice, stir gently with the bar spoon and garnish with lemon twist, after spraying the oils.

From the mixologist Fondas Tazes

3) Floral Lady

Ingredients

50mLTsilili Grape Distillate Muscat of Hamburg

25mL fresh lemon juice

20mL almond syrup

5mL Violette liqueur

4 basil leaves

Directions

Add all the ingredients in the shaker with crushed ice. Shake until it freezes. Double-strain and pour into a chilled martini glass (or coupette vintage champagne). Garnish with a basil leaf and a lemon twist, after spraying the oils.

From the bartender Simos Tagaras

4) Xinomavro Sour

Ingredients

50mLTsilili Grape Distillate Xinomavro (it works also with Tsilili Grape Distillate Muscat of Hamburg)

50mL BiancoNero White Sparkling Wine

25mL fresh lemon juice

2 dashes Angostura Bitters

15mL sugar syrup (2: 1)

Directions

Add all the ingredients, except sparkling wine, in the shaker with crushed ice. Shake until it freezes. Pour into a tumbler glass without straining. Top up the glass with BiancoNero White Sparkling Wine and stir very gently with a bar spoon. Garnish with a lemon twist, after spraying the oils.

From the bartender Simos Tagaras

5) Old Cave

Ingredients

60mL Dark Cave 5-Year-Old Tsilili Tsipouro

15mL honey syrup 1:1

2 dashes Angostura Bitters

2 dashes Orange Bitters (old-fashioned style)

Directions

Add the ingredients in a mixing glass with a lot of ice. Stir with the bar spoon for 20-25 seconds (old-fashioned style). Pour into an old-fashioned (or double-rocks) glass and add ice.

Garnish with orange and lemon twists, after spraying the oils.

From the bartender Simos Tagaras

6. Dark Spicy

Ingredients

40mL Dark Cave 5-Year-Old Tsilili Tsipouro

20mL Carpano Antica Formula chipotle infused

10mL Averna

2 dashes Angostura Bitters

1 dash Mozart Dark Chocolate Bitters

Directions

Add all the ingredients in the shaker with ice. Shake until it freezes. Double-strain and pour into a chilled martini glass (or coupette vintage champagne). Garnish with an orange twist, after spraying the oils.

From the mixologist Fondas Tazes