

The greatest shake

Drinks International's annual
Cocktail Challenge hits 18 and
comes of age in style

It was a great day for vermouths – and for Bacardi Global Brands at the 18th Annual Cocktail Challenge. The company's various vermouth brands took all of the awards and the overall trophy winner will be announced at the International Spirits Challenge dinner in October.

The winner of the aperitifs category was Oye Mi Canto, featuring Martini Rosato. The long drinks trophy was also picked up by Bacardi for Dolce's Cobbler, featuring the company's newest expression, Martini Gold by Dolce & Gabbana.

The after dinner category was taken by Noilly Prat for Le Flip C'est Chic.

Bartenders gathered at London venue The Hoxton Pony for the live final with judges *Drinks International* editor Christian Davis, deputy editor Lucy Britner, Amit Sood from Shaker UK and bartender educator Sebastian Hamilton-Mudge, Savoy American Bar manager Daniel Baernreuther and Alex Turner from Bacardi Brown-Forman brands judged the first round.

Turner says of the first round: "Yet again the drinks that were entered this

year were of a good standard with the majority being very drinkable (with one or two exceptions). I thought the standard of the top 25 was high and the drinks showed imagination and a knowledge of the fundamentals of balance. I was a bit surprised at the amount of botanicals being used this year as they can be quite difficult to use without overwhelming the drinks."

Shaker UK's Amit Sood added: "There were a handful of great drinks lots of good ones and some bizarre entries too! It is good to see the overall standard of international

and national drink making is at a high standard and it proves that bartenders/brand ambassadors the world over are continually striving forward to make better drinks with great care and attention to detail/flavour/appearance, texture and aroma."

The Noilly Prat cocktail was mixed by global brand ambassador and cocktail challenge regular Ludo Miazga and the Martini cocktails were mixed by the Langham hotel's Simone Carporale, who romanced the crowd with his elaborate descriptions of smells and tastes – not to mention his edible flowers.

Judging at this year's Drinks International Cocktail Challenge in London's Hoxton Pony bar were: (l-r) Drinks International editor Christian Davis; cocktail bartender course leader Sebastian Hamilton-Mudge; Drinks International deputy editor Lucy Britner; and Amit Sood from bar training school Shaker UK



Cocktail Challenge

Trophy winners



Aperitifs
Oye Mi Canto
Mixed by Simone Corporale

Ingredients
50ml Martini Rosato
50ml Cazadores Reposado Tequila
5ml Chichicapa
1 Dash of Amargo Chuncho Bitters

Method
Stir and serve in a coupé glass with a garnish of apple blossom.

Long Drinks
Dolce's Cobbler
Mixed by Simone Corporale (left)

Ingredients
70ml Martini Gold by Dolce & Gabbana
30ml fresh mandarin juice
10ml fresh lime juice
2 bar spoons of lavender sugar

Method
Shake and strain in a wine glass full of crushed ice. Garnish with mandarin zest and fresh lavender flowers.



After Dinner
Le Flip C'est Chic
Mixed by Ludovic Miazga (left)

Ingredients
Le Flip C'est Chic
50ml Noilly Prat Dry
10ml light liquid crème fraiche
10ml Orgeat syrup (Monin)
5ml Absinthe
1 small egg yolk (free range and organic)

Method
Add all ingredients in a shaker, egg yolk last. Shake all the ingredients with ice very well to completely emulsify the egg. Double strain into a frozen Noilly Prat tasting glass.

GOLD



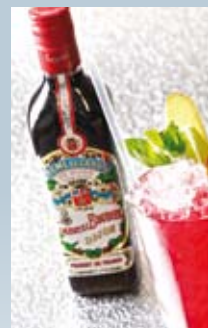
Long Drinks
Dolce's Cobbler
Martini Gold by Dolce & Gabbana
Bacardi
Global Brands



SILVER



Long Drinks
Ginger No.3 No.3
London Dry Gin
Berry Bros & Rudd



Aperitifs
Wild Rose
The Wild Geese
Rare Irish Whiskey
Protégé



BRONZE



Long Drinks
Finlandia Grenade
Finlandia Grapefruit
Brown Forman



Aperitifs
Sweet Sage & Pineapple Margarita
Olmeca Altos Plata
Pernod Ricard





Aperitifs
Luv Deluxe
Gold
Martini Gold
by Dolce & Gabbana
 Bacardi
 Global
 Brands



Aperitifs
Oye Mi Canto
Martini
Rosato
 Bacardi
 Global
 Brands



After dinner
7th Floor Flip
Gabriel
Boudier
L'Orange
Paradoxale
 Emporia
 Brands



After Dinner
Le Flip
C'est Chic
Noilly Prat
 Bacardi
 Global
 Brands



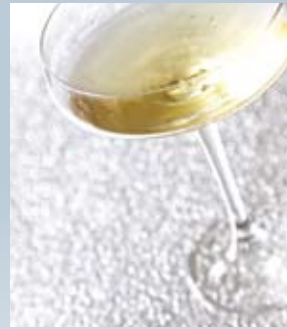
Long Drinks
Coalition
Cobbler
Gabriel
Boudier
 Crème de Cassis,
 Emporia
 Brands



Long Drinks
Krung Thep Nail
Drambuie
 Drambuie



Aperitifs
Zubrowka
Zubrowka
Bison Grass
Vodka
 CEDC
 International



Aperitifs
Monk's
Habit
The Wild
Geese
Rare Irish
Whiskey
 Protégé



Aperitifs
Noilly Ice
Cube
Noilly Prat
 Bacardi
 Global
 Brands



After Dinner
The Regal
Roy
Chivas
Regal 18
Year Old
 Chivas
 Brothers



After Dinner
El Camino
de Santa
Teresa
Santa
Teresa
Selecto
 Mangrove



After Dinner
If You Seek
Amy
Volare
Liqueurs
 Hi-Spirits/
 Antiche
 Distillery



Long Drinks
Finlandia
Spring Dew
Finlandia
 Brown
 Forman



Long Drinks
Passionate
Pigeon
Pink Pigeon
 rum
 Berry Bros &
 Rudd



Long Drinks
Sweet
Ginger
Zokadkowa
Gorzka
vodka
 Stock Polska



Aperitifs
Bénédiction
Bénédictine
 Bacardi
 Global
 Brands



Aperitifs
Par Avion
Martin
Miller's gin
 The
 Reformed
 Spirits
 Company



Aperitifs
Lady Violet
Caorunn Gin
 International
 Beverage



After Dinner
Ambhar
Velvet
Horchata
Tequila
Ambhar
Añejo
 Santo Spirits



After Dinner
Coston the
Conqueror
Monin
 Monin