

**THE HOUSE OF
LUSTAU**

SHERRY IS MADE FOR

COCKTAILS

S H E R R Y C O C K T A I L S

The **great diversity** of flavors and **styles** in sherry wines offers a world of possibilities to bartenders and mixologists. Many of them have been using sherry in their recipe for a long time and some others have just recently joined the trend.

During the 19th century, fortified wines were extremely popular cocktail ingredients. The Sherry Cobbler was said to be “without doubt the **most popular** beverage in the country” - the USA - according to 1888 edition of **Harry Johnson’s Bartenders’ Manual**.

Maybe not as popular as it was back then, undoubtedly, sherry has come to a revival within the bartending business and Lustau has become a **must-have brand** behind every bar.

Scroll down to learn more about sherry styles as cocktail ingredients.



FINO goes with **light flavors**, other fortified and aromatized wines; vodka, white rum, white tequila and especially, **gin**; anything herbal or floral such as elderflower. Best not in shaken drinks.

MANZANILLA goes with all the same flavors as **fino**, plus **vegetal flavors** such as cucumber, celery or fennel.

AMONTILLADO & PALO CORTADO work with gold rum, tequila reposado, brandy, bourbon and **anything** with vanilla, toffee, caramel and baking spices.

OLOROSO matches with **darker spirits**, aged for long periods in **smoky wood**, showing nuances of caramel, toffee, honey, dried fruits and spice. Whiskies, aged rums, añejo tequilas and brandies match perfectly with olorosos.

MEDIUM & CREAM go with **dark spirits** based cocktails, especially with bourbon, whisky or rum. A **perfect balance** of sweetness and acidity.

PEDRO XIMÉNEZ & MOSCATEL work with dark spirits, especially aged rums, añejo tequila and brandy in colder months. Makes a wonderful addition to Old Fashioned and Flip-style drinks. Also a good **substitute** for **syrops**.

PATIO DE LUZ

**Manzanilla cocktail by J.
Luis Gil**

- 1 Oz *Lustau Manzanilla Paporusa*
- 2 tsp of Pineapple sorbet
- 3 Oz Champagne
- .5 Oz Grenadine syrup

Pour ingredients except champagne in a shaker with ice. Shake. Pour the mix into a coupe. Fill with champagne.

ADONIS

**Fino cocktail. Early 20th
century.**

- 1.5 Oz *Lustau Fino Jarana*
- 1.5 Oz *Lustau Red Vermut*
- 1 dash Orange bitters
- Lemon twist

Pour ingredients in a mixing glass with ice. Stir well until ingredients get chilled. Strain into a coupe glass. Garnish with a lemon twist.

SHERRY COBBLER

Amontillado cocktail. Mid 19th century.

- 2.5 Oz *Lustau Amontillado Los Arcos*
- .75 Oz Simple syrup
- Seasonal berries
- 1 Orange slice
- 1 Lemon wedge

In a mixing tin muddle the lemon wedge with 2-3 small strawberries or raspberries. Add the Amontillado, the syrup and a small handful of crushed ice and shake. Strain into a collins glass and top with crushed ice. Garnish with berries and the orange slice. Serve with a straw.

LUST FOR LIFE

**Palo Cortado cocktail by J.
Luis Gil**

.5 Oz *Lustau Palo Cortado
Península*
1.5 Oz Mezcal
.75 Oz Orgeat almond syrup
.5 Oz Pineapple juice
1 pinch Cocoa powder

Shake and strain into a rock
glass. Dust with cocoa powder.

ARTIST'S SPECIAL

Oloroso cocktail. 1920's

1 Oz *Lustau Oloroso Don Nuño*
.5 Oz Fresh lemon juice
.5 Oz Red currant syrup
1 Oz Scotch whisky
Lemon twist

Build in a mixing tin. Shake and
strain into a coupe. Garnish with
a lemon twist.

EAST INDIA MANHATTAN

Cream sherry cocktail. 1860's

1 Oz *Lustau East India Solera*
2 Oz Bourbon
2 dashes Angostura bitters
.5 Oz Fresh lemon juice
1 Lemon peel

Build in a mixer with some ice. Shake and strain into a cocktail glass.
Garnish with a lemon peel.

ARAWAK

**Pedro Ximénez cocktail,
adapted from Trader Vic's
Bar Guide, 1953**

*.5 Oz Lustau Pedro Ximénez San
Emilio*

2 Oz Jamaican rum

.2 dashes orange bitters

Orange twist

Build in chilled rock glass. Add
big ice rocks and stir. Garnish
with an orange twist.

MOSCATEL SOUR

**MoscateL cocktail by
D.Mármol**

.5 Oz Lustau Moscatel Emilín

1 Oz rosemary syrup

1 Oz fresh lemon juice

.75 Oz egg white

3 drops Angostura bitters

Build in a mixing tin with ice.
Shake vigorously for 10 seconds
and strain into a cocktail glass.
Garnish with Angostura bitters.

**FEELING THIRSTY? CLICK BELOW AND
FIND MORE COMBINATIONS**

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CSWS

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