

RECIPES  
CREATED BY

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[www.alpasion.com](http://www.alpasion.com)

**Alpación**  
Wines • Lodge • Vineyards



*Hand  
Crafted  
Cocktails*



“

Our passion is wine, but who doesn't enjoy a great cocktail every now and then? We all do!

So, we decided to go a step further and craft our own Gin and Grappa!

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## ALPASIÓN GIN

Traditional London Gin infused with Juniper berries, Coriander seeds, Verbena, Thyme, and Orange peel.



## ALPASIÓN GRAPPA

is distilled using the skins of the grapes made from our best wine, the Alpasión Private Selection.



## TOINE GOES GREEN

1.5 oz Alpasión Gin  
1.5 oz Mezcal  
1 oz Cointreau  
.5 Seedless cucumber  
macerated with  
2 cardamom seeds garnish  
with a twist of cucumber



## GABY'S TAKE AT VESPER

(Shaken or stir)  
1.5 oz Alpasión Gin  
0.5 oz Carob liqueur  
1 oz Lillet blanc  
0.25 oz St Germain  
1-2 Dashes celery  
bitters



## ANDRÉS' NEGRONI BIANCO

(Variation - Stir)

1 oz Alpasión Gin

1 oz Italicus

1 oz Cocchi Americano Blanco

2 Dashes rhubarb bitters



## ALPASIÓN'S TERROIR

1.5 oz Alpasión Gin

5 Green grape

1.5 oz Alpasión Grappa

1.5 oz Lemon juice

1.5 oz Simple syrup (1:1)

1 Dash orange bitters

2 Dashes grapefruit bitters



## CAROLYN'S GRAPPA-RITA

1.5 oz Alpasión Grappa  
.75 oz Lemon  
.25 oz Lime  
.25 oz St. Germain  
.25 Cointreau  
Splash of simple syrup  
Lemon peel



## BILL'S MORNING COFFEE

2 oz Alpasión Grappa  
.25 oz Coffee liqueur  
.5 oz Luxardo  
.25 oz Cointreau  
3 Dashes peychauds  
bitters



## ARE'S GRAPPA SOUR

1.5 oz Alpasión Grappa  
1 oz Lemon juice  
.75 oz Simple syrup  
.75 oz Egg white



## ANDREI'S GRAPPA MULE

1.5 oz Alpasión Grappa  
3 oz Ginger Ale  
1 Squeezed lime wedge  
5 Dashes of vanilla or  
Old fashioned bitters

