

Shaken & stirred

Drinks International's annual Cocktail Challenge took place at the Hoxton Pony bar in London's Shoreditch on September 2

The judges were: Julian Shaw, director of the Gorgeous Group, Thomas Aske of Fluid Movement, Joey Medrington, product training & mixology manager for Pourfection, Antoni Heatley of Cutlass Communications and *Drinks International* editor Christian Davis

Category Winners:

Aperitif

1 Espanol Mexicano, prepared and presented by Robert Wood on behalf of Zamora International, the principal base spirit being Licor 43.

Long Drink

2 El Sol, prepared and presented by Robert Wood on behalf of Zamora International, the principal base spirit being Licor 43.

After Dinner

3 Jalisco Sour prepared and presented by Nick Bell on behalf of Amathus Drinks, the principal base spirit being Tequila Centinela Anejo.

Overall Winner

El Sol, prepared and presented by Robert Wood on behalf of Zamora International, the principal base spirit being Licor 43.

Golds also went to:

L'Ouverture, prepared and presented by Nicci Stringfellow on behalf of Quintessential Brands, the principal base liqueur being Toussaint Coffee Liqueur

Finlandia Pink Sour prepared and presented by Pekka Pellinen on behalf of Finlandia Vodka, the principal base spirit being Finlandia Raspberry.

Tomkin Special prepared and presented by Arno van Eijmeren on behalf of De Kuyper Royal Distillers, the principal base liqueur being De Kuyper.

Le 13ieme, prepared and presented by Chris Tanner on behalf of Hi Spirits, the principal base ingredient being Buffalo Trace White Dog unaged whiskey



Robert Wood making Espanol Mexicano



Cocktail Challenge



The judges (from left): Joey Medrington, Tom Aske, Antoni Heatley, Christian Davis and Julian Shaw



Nick Bell making Jalisco Sour