

# VERMOUTH COCKTAIL BOOK



**LA FUERZA**  
VERMOUTH



## HOW TO USE THIS COCKTAIL BOOK

La Fuerza is a versatile vermouth that can be enjoyed neat, with a couple of rocks of ice, but also mixed with other drinks, herbs and fruit to create cocktails. That's what this recipe list is about. You can follow each of the recipes step by step, but you can also take them as a trigger for ideas to create your own mixtures.

The cocktails are divided into 6 categories. You will notice that these are very simple drinks. Some require nothing more than a glass, ice, vermouth and seltzer water. Others may ask for fruits and juices you'll always be able to find in any neighborhood store.

The idea is that, at home, in your bar, or wherever there is a meeting, there is also a bottle of La Fuerza and that you can always discover new ways to enjoy it.



# VERMOUTH COCKTAILS



• SIMPLE •

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# SIMPLE

The ones you already know. The easiest to do. You just need vermouth, a glass, a lot of ice and some thirst.



– VERMÚ CON SODA –

– ROJO Y SIDRA –

– BLANCO Y GINGER ALE –

– PRIMAVERA Y TÓNICA –

– LA FUERZA NEGRONI –



Simple

# VERMÚ CON SODA



## INGREDIENTS

⚡ La Fuerza Rojo, Blanco or Primavera en los Andes (100 ml)

⚡ Seltzer water

## PREPARATION

Fill a tall glass with lots of ice.  
Pour La Fuerza vermouth until the glass is 70% full.

Complete with seltzer water.

## TIP

This is the simplest and most classic way of drinking vermouth in Argentina. To garnish and add aromas, if you choose La Fuerza Rojo, add half a slice of orange. If you choose Blanco, lemon. If you choose Primavera, grapefruit.

## Simple



### ROJO Y SIDRA

- ⚡ La Fuerza Rojo (90ml)
- ⚡ Apple cider (110ml)
- ⚡ Red apple to garnish

### PRIMAVERA Y TÓNICA

- ⚡ La Fuerza Primavera en los Andes (90ml)
- ⚡ Tonic water (90ml)
- ⚡ Grapefruit zest to garnish



### BLANCO Y GINGER ALE

- ⚡ La Fuerza Blanco (90ml)
- ⚡ Ginger ale (90ml)
- ⚡ An eighth of a lemon to garnish



## PREPARATION

These three cocktails are prepared in the same way: put a lot of ice in the glass and add La Fuerza. Complete with apple cider, tonic, or ginger ale (depending on the cocktail you are preparing), integrate slightly, garnish and enjoy.

Simple

# LA FUERZA NEGRONI



## INGREDIENTS

- ⚡ La Fuerza Rojo (30 ml)
- ⚡ Gin (30 ml)
- ⚡ Campari (30 ml)
- ⚡ Orange slice to garnish

## PREPARATION

In an old fashioned glass, add large rocks of ice. Then pour the ingredients. Stir with a small spoon and add a slice of orange.

## TIP

If you feel it's too strong, you can pour all the ingredients in a large glass with ice, stir and serve straining over new ice in the old fashioned glass. Being colder and with more water because of the refreshment, you will feel it lighter.

# TONICS

Tonic water is a great company for vermouth. Both together in a glass with ice make up a balanced and aromatic cocktail. These recipes add an original twist to that basic and simple mix.



– SUPERTÓNICO –

– PRIMAVERA PORTEÑA –

– BUENOS AIRES TONIC –

– TÓNICO DE OTOÑO –





## Tonics



### SUPERTÓNICO

- ⚡ La Fuerza Rojo (60ml)
- ⚡ Gin (30ml)
- ⚡ Tonic water (90ml)
- ⚡ Rosemary twig to garnish

### PRIMAVERA PORTEÑA

- ⚡ La Fuerza Primavera en los Andes (60ml)
- ⚡ Gin (30ml)
- ⚡ Tonic water (90ml)
- ⚡ Dill twig to garnish



### BUENOS AIRES TONIC

- ⚡ La Fuerza Blanco (60ml)
- ⚡ Gin (30ml)
- ⚡ Tonic water (90ml)
- ⚡ Thymus twig for garnish



## PREPARATION

These three tonics are prepared in the same way: put a lot of ice in a glass, add La Fuerza and gin. Complete with tonic water, integrate slightly. Garnish with the fresh herb.

# TÓNICO DE OTOÑO

## INGREDIENTS

- ⚡ La Fuerza Primavera (45ml)
- ⚡ Pisco (30ml)
- ⚡ Tonic water (90ml)
- ⚡ Half slice tangerine to garnish

## PREPARATION

Place a lot of ice in the glass. Add La Fuerza Primavera en los Andes, pisco and complete with tonic water. Integrate lightly and enjoy.



## TIP

Use seasonal fruits to add flavor and freshness to the cocktail. The kumquat, for instance, pairs greatly.



# SPRITZ

Our Spritzes. Simple, fresh, original. Enjoy them any time of the day, all year round.



- LA FUERZA SPRITZ –
- CHACARITA SPRITZ –
- PRIMAVERA SPRITZ –



SPRITZ

# LA FUERZA SPRITZ



## INGREDIENTS

- ⚡ La Fuerza Blanco (60ml)
- ⚡ Sparkling wine (30ml)
  - ⚡ Aperol (30ml)
- ⚡ Seltzer water (30ml)
- ⚡ Orange slice to garnish

## PREPARATION

Fill up a large wine glass with ice and add ingredients in the following order: La Fuerza Blanco, then the Aperol, then the sparkling wine and finally the seltzer water. Stir gently with a spoon. Finish by dipping half a slice of orange.

## TIP

This recipe is quite close to the traditional version of the Spritz. In ours we replace prosecco with sparkling wine and seltzer water. And we use La Fuerza Blanco to add aromas and flavor.

## SPRITZ



### CHACARITA SPRITZ

- ⚡ La Fuerza Blanco (75ml)
- ⚡ Seltzer water (15ml)
- ⚡ Pear cider (75ml)
- ⚡ Pear slices to garnish

### PRIMAVERA SPRITZ

- ⚡ La Fuerza Primavera en los Andes (75ml)
- ⚡ Seltzer water (15ml)
- ⚡ Pink sparkling wine (75ml)
- ⚡ Fresh strawberries to garnish



## PREPARATION

The preparation of these Spritzes follows the same technique: fill a glass of wine with ice and add La Fuerza first and then the sparkling wine or cider at the end (depending on the drink you are preparing). To finish, stir gently with a spoon and garnish with the fruit as you see in these photos.



# SEASONAL

Every season has its fresh fruits. Here are some ideas to use them in cocktails that are suitable for each moment of the year, each climate, each gathering.



- ANANÁ TONIC –
- AMOR DE PRIMAVERA, PASIÓN DE VERANO –
- ROJO DE VERANO –
- OTRO BLANCO –
- PRIMAVERA EN OTOÑO –
- OTRO ROJO –
- VERMÚ CALIENTE –
- CAIPI DE MANDARINA –



DE ESTACIÓN

# ANANÁ TONIC



## INGREDIENTS

- ⚡ La Fuerza Blanco (75ml)
- ⚡ Lemon juice (15ml)
- ⚡ Pineapple juice (30ml)
- ⚡ Tonic water (60ml)
- ⚡ An eighth of a lemon to garnish

## PREPARATION

Place 8 coriander leaves in the glass along with the lemon and pineapple juice. Crush gently. Add ice and La Fuerza Blanco. Integrate. Complete with tonic water. Stir again slightly so as not to lose the bubbles. Garnish and enjoy.



DE ESTACIÓN

# AMOR DE PRIMAVERA, PASIÓN DE VERANO



## INGREDIENTS

- ⚡ La Fuerza Primavera en los Andes (75ml)
- ⚡ Strawberry syrup (30ml)
- ⚡ Extra Brut sparkling wine (90ml)
- ⚡ Fresh strawberry to garnish

## PREPARATION

Place a lot of ice in the glass, add La Fuerza Primavera and the strawberry syrup. Complete with the sparkling wine. Integrate lightly, garnish and enjoy.





SEASONAL

# ROJO DE VERANO



## INGREDIENTS

- ⚡ La Fuerza Rojo(75ml)
- ⚡ Lemon juice (30ml)
- ⚡ Syrup (30ml)
- ⚡ Seltzer water (90ml)
- ⚡ Seasonal fruits and mint leaves for garnish

## PREPARATION

Place 8 mint leaves at the bottom of the glass along with the lemon juice and syrup. Gently grind. Add ice, then La Fuerza Red. Top off with seltzer water. Integrate. Garnish with seasonal fruits and enjoy.



## SEASONAL



### OTRO BLANCO

- ⚡ La Fuerza Blanco (90ml)
- ⚡ Lemon juice (15ml)
- ⚡ Honey (15ml)
- ⚡ Tangerine juice (60ml)
- ⚡ Selzer water (60ml)
- ⚡ An eighth of a tangerine for garnish

### PRIMAVERA EN OTOÑO

- ⚡ La Fuerza Primavera en los Andes (90ml)
- ⚡ Lemon juice (15ml)
- ⚡ Honey (15ml)
- ⚡ Grapefruit juice (60ml)
- ⚡ Selzer water (60ml)
- ⚡ An eighth of a grapefruit to garnish



### OTRO ROJO

- ⚡ La Fuerza Rojo (90ml)
- ⚡ Lemon juice (15ml)
- ⚡ Honey (15ml)
- ⚡ Orange juice (60ml)
- ⚡ Selzer water (60ml)
- ⚡ An eighth of an orange to garnish



## PREPARATION

These three cocktails are prepared in a highball glass with lots of ice. They are very easy to prepare: add La Fuerza, the honey and the juices. Integrate and complete with seltzerwater. Reintegrate slightly and decorate.

SEASONAL

# VERMÚ CALIENTE



## INGREDIENTS

- ⚡ La Fuerza Rojo (60ml)
- ⚡ Ginger honey (30ml)
- ⚡ Hot water (60ml)
- ⚡ Lemon juice (5ml)
- ⚡ Orange bitter (1 dash)
- ⚡ Orange and clove to garnish

## PREPARATION

Heat the glass with hot water, then discard. Add La Fuerza Rojo at room temperature, the ginger honey, the lemon juice and the drops of bitters (optional). Complete with boiling water. Garnish with the orange peel and cloves.

## TIP

Add your favorite spice! Star anise, all spice, cinnamon.  
The one you like better.

SEASONAL

# CAIPI DE MANDARINA



## INGREDIENTS

- ⚡ La Fuerza Blanco (60ml)
- ⚡ Syrup macerated in sage (30ml)
  - ⚡ Lime wedges (4)
  - ⚡ Tangerine wedges (4)
  - ⚡ Sage leaves to garnish

## PREPARATION

In a short glass, crush the lime and tangerine segments. Add La Fuerza Blanco and the syrup. Add crushed ice and shake vigorously. Garnish and enjoy.

## TIP

You can prepare sage syrup macerating 20 sage leaves in 500ml of simple syrup for 30/45 minutes. Then filter and keep cold.

# SPECIALS

Due to their ingredients and preparation methods, these cocktails may need a little more organization. But they don't require much science either. Here's a twist to the classic vermouth drinks!



– FUERZA DEL SUR –

– VERMUTINI –

– SEGUNDO TRAGO  
DE PRIMERA CITA –



SPECIALS

# FUERZA DEL SUR



## INGREDIENTS

- ⚡ La Fuerza Primavera en los Andes (45ml)
- ⚡ Gin (30ml)
- ⚡ Syrup (15ml)
- ⚡ Lemon (30ml)
- ⚡ Calafate liquor (15ml)
- ⚡ Red berries to garnish

## PREPARATION

Place ice in the cocktail shaker. Add La Fuerza Primavera, gin, lemon juice and syrup. Shake and serve in an old fashioned glass with lots of crushed ice. Garnish with red berries and place the calafate liqueur on the surface.

## TIP

Replace the calafate liqueur with other red berry liqueurs such as cassis, blackberries, or elderberry, for example.

SPECIALS

# VERMUTINI



## INGREDIENTS

- ⚡ La Fuerza Blanco (45ml)
- ⚡ Gin (30ml)
- ⚡ Syrup (30ml)
- ⚡ Lemon juice (30ml)
- ⚡ Cucumber (3 slices)
- ⚡ Mint (6 leaves)
- ⚡ Cucumber to garnish

## PREPARATION

Chill a cocktail glass. Place ice in the shaker, add La Fuerza Blanco, the other liquids, the mint leaves and the cucumber. Shake and double strain into the chilled glass. Decorate with cucumber skewer.

## TIP

If you don't have a shaker, you may use a jar or any other airtight container.

SPECIALS

# SEGUNDO TRAGO DE PRIMERA CITA



## INGREDIENTS

- ⚡ La Fuerza Primavera en los Andes (45ml)
- ⚡ Gin (30ml)
- ⚡ Triple Sec (15ml)
- ⚡ Sugar (1 spoonful)
- ⚡ Bitter (10 dashes)
- ⚡ Orange slices for garnish

## PREPARATION

Place sugar in a short glass together with the bitter. Paint the glass walls with that mix. Add ice, La Fuerza Primavera en los Andes and the other liquids. Garnish and enjoy.





# NEW CLASSICS

Roma de Abasto, Los Galgos and 878 are three bars in Buenos Aires. Each one has its proposal, its imprint, its personality. And its cocktails. These are three of the most iconic of each bar.



– MITO PERFECTO –

– GALGOS CAFÉ TONIC –

– NO CULPES A LA NOCHE –



NEW CLASSICS

# MiTO PERFECTO



## INGREDIENTS

- ⚡ La Fuerza Blanco (30ml)
- ⚡ La Fuerza Rojo (30ml)
- ⚡ Campari (45ml)
- ⚡ Cheese and olive skewer to garnish

## PREPARATION

Place a lot of ice in a short glass. Add La Fuerza Red, La Fuerza Blanco and Campari. Integrate, garnish and enjoy.

## TIP

Use the olive that you like the most, but if we have to recommend, pick a green one stuffed with pepper.

NEW CLASSICS

# GALGOS CAFÉ TONIC



## INGREDIENTS

- ⚡ La Fuerza Rojo (60ml)
- ⚡ Cold coffee (Espresso or American) (30ml)
- ⚡ Fernet (5ml)
- ⚡ Tonic water (45ml)
- ⚡ An eighth of an orange to garnish

## PREPARATION

Place a lot of ice in a tall glass. Add La Fuerza Rojo, fernet and coffee. Integrate and complete with tonic water.

## TIP

Always put a lot of ice in the glass. The ice should not float. The more you add, the less it will melt. It is the best way to enjoy this cocktail with La Fuerza.

NEW CLASSICS

# NO CULPES A LA NOCHE



## INGREDIENTS

- ⚡ La Fuerza Blanco (30ml)
- ⚡ Barricada 43 whisky(30ml)
  - ⚡ Campari (30ml)
- ⚡ Peach slices to garnish

## PREPARATION

Put a lot of ice in a short glass. Add La Fuerza Blanco, Barricada 43 and Campari. Integrate, garnish and enjoy.

## TIP

You can replace the peaches with apricots or dehydrated apricots.

**LA FUERZA**  **A**  
VERMOUTH