

The background of the cover features a faint, light-colored illustration of a mountain range with several peaks and a dense forest of evergreen trees in the foreground. The illustration is rendered in a sketchy, line-art style.

COCKTAIL BOOK

@bosquegin | bosquegin.com



**RECIPES TO EXPLORE
OUR CRAFT GIN**

Inspired by our beloved Patagonia, these signature cocktails pay homage to the unparalleled freshness of wild juniper. Each of these recipes aims to awaken new flavors and aromas, unfolding the endless possibilities of our gin.



INDEX

BOSQUE Nativo	
Very Chill	3
Patagonia Collins	4
Real Tonic	4
Natal	5
BOSQUE Alta Montaña	
Wild Dusk	6
Mountain Express	6
Forest Martini	7
Olivettini	7
BOSQUE Refugios	
Deep Patagonia	8
Mountain Breath	9
Lime Island	9



I. Nativo

BOSQUE Nativo is the origin and soul of BOSQUE, the initial recipe that inspires the whole identity of our brand and the values we stand for. It is the flagship bottle of BOSQUE, the smoothest to the palate, the emblematic product which gave BOSQUE a place in the market and represents Patagonia in the rest of the world.

1. VERY CHILL

INGREDIENTS	MEASUREMENTS
BOSQUE Nativo Gin.....	1.52 oz
Pineapple cordial.....	1.01 oz
1888 Cider.....	1.52 oz
Chocolate Bitters (4 splashes)	
Collins Ice.....	0.01 oz
Ice cubes.....	1 unit

GLASSWARE
Highball glass

PROCEDURE
In a chilled rocks highball glass, add a Collins ice cube. Pour 2.03 oz of BOSQUE Nativo gin, 1.52 oz of pineapple cordial, and top off with cider.



2. PATAGONIA COLLINS

INGREDIENTS	MEASUREMENTS
BOSQUE Nativo Gin	2.03 oz
Blood Orange Oleo Saccharum	0.68 oz
Lime Juice	0.68 oz
Cider	1.69 oz
Lime twist	1 unit (garnish)
Collins Ice	1 unit

GLASSWARE	MIXING METHOD
Collins glass	Shaken

Procedure

In a shaker, combine Blood Orange Oleo Saccharum, BOSQUE gin, and lime juice. Add a Collins Ice to the glass and pour the shaker mixture. Top it off with cider and garnish with a lime twist.



3. REAL TONIC

INGREDIENTS	MEASUREMENTS
BOSQUE Nativo Gin	1.69 oz
Simple Syrup*	0.51 oz
Sifted Lemon Juice	0.51 oz
Tonic Water	2.71 oz
Angostura bitters	3 dashes
Yellow Bell Pepper	1 unit (garnish)
Ice cubes	*with Yellow Pepper Extract

GLASSWARE
Stemless glass

Procedure

Fill the glass with ice cubes. Add BOSQUE gin, pineapple syrup mixed with yellow pepper extract, and strained lemon juice, and stir with a spoon to combine. Top off with tonic water and gently stir again to avoid breaking the bubbles. Garnish with a yellow bell pepper flower and a few drops of Angostura bitters.



4. NATAL

INGREDIENTS	MEASUREMENTS
BOSQUE Nativo Gin	2.03 oz
1888 Cider	2.71 oz
Clarified grapefruit juice	1.01 oz
Hibiscus cordial	1.01 oz
Simple Syrup	10 units
Yerba mate foam	1 dash

GLASSWARE	MIXING METHOD
Collins glass	Built-in

Procedure

In a mixing glass with plenty of ice, add grapefruit juice, hibiscus cordial, and BOSQUE gin. Stir for approximately 11 seconds and pour into a Collins glass over crushed ice. Top off with cider and finish with yerba mate foam.



II. Alta Montaña (AM)

BOSQUE Alta Montaña is our gin with 53% alcohol by volume, boasting a higher concentration of botanicals that enhances the original flavors of BOSQUE. Selected as the best gin in the world in 2022 by the World Gin Awards and the Best Gin on the Continent in 2023 by The Gin Guide.

1. WILD DUSK

INGREDIENTS	MEASUREMENTS	
BOSQUE Alta Montaña Gin	1.52 oz	
Elderberry nectar	1.52 oz	premix
Lime Juice	1.52 oz	
Crème de cassis	1.52 oz	
Wildflowers over ice	1 unit (garnish)	
GLASSWARE	MIXING METHOD	
Stemless glass	Built-in	

Procedure

In a mixing glass with plenty of ice, add BOSQUE Alta Montaña gin, elderberry nectar, lime juice, and Crème de cassis. Stir for approximately 30 seconds with fast circular motions, then strain into a stemless glass over a large ice sphere. Garnish with a wildflower or dried flowers.



2. MOUNTAIN EXPRESS

INGREDIENTS	MEASUREMENTS	
BOSQUE Alta Montaña Gin	1.52 oz	
Coffee extract	0.68 oz	
Cardamom honey	0.51 oz	
Chocolate Bitters	1 dash	
Lemon peel coin over a 5x5 ice cube	1 unit (garnish)	
GLASSWARE	MIXING METHOD	
Martini glass, whiskey glass	Shaken	

Procedure

Combine all ingredients in a shaker with plenty of ice. Shake vigorously and strain into a whiskey glass with a 5x5 ice cube. Garnish with a drop of chocolate bitters and add a lemon peel coin.



3. FOREST MARTINI

INGREDIENTS	MEASUREMENTS
BOSQUE Alta Montaña Gin	2.03 oz
Fortified Dry Vermouth (juniper + coriander)	1.01 oz
Bitter orange	2 dashes
Orange twist over a 5x5 ice cube	1 unit (garnish)

GLASSWARE	MIXING METHOD
Whiskey glass	Refreshed

Procedure

Add all ingredients to a mixing glass with plenty of ice and stir for approximately 30 seconds with fast circular motions. Strain into a whiskey glass over an ice cube and garnish with an orange twist.

4. OLIVETTINI

INGREDIENTS	MEASUREMENTS
BOSQUE Alta Montaña Gin	6.26 oz
Bianco Vermouth	0.51 oz
Dry Vermouth	0.51 oz
Olive Oil	1.35 oz
Cocktail olives	1 unit (garnish)

GLASSWARE	MIXING METHOD
Martini glass	Refreshed

Procedure

Add BOSQUE Alta Montaña Gin, Bianco Vermouth, and Dry Vermouth to a mixing glass with plenty of ice. Stir in a circular motion inside the martini glass to chill and integrate the ingredients. Serve and garnish with olives on a cocktail stick.





III. Refugios

Refugios is our line of BOSQUE Nativo gin aged for six months in French oak barrels, the bottle in which our gin deepens its relationship with time and wood.



1. DEEP PATAGONIA

INGREDIENTS	MEASUREMENTS
BOSQUE Refugios Gin	2.37 oz
Lime Juice	0.51 oz
Lavender Syrup	1.35 oz
Lavender or fresh sage flowers	1 unit (garnish)

GLASSWARE	MIXING METHOD
Stemless glass	Shaken

Procedure
Add all the ingredients to a shaker, shake vigorously, and strain over fresh ice in a stemless glass. Garnish with lavender flowers or a fresh sage leaf.



2. MOUNTAIN BREATH

INGREDIENTS	MEASUREMENTS
BOSQUE Refugios Gin	2.37 oz
Hesperidin	1.01 oz
Strained grapefruit juice	2.37 oz
Mint stem	1 unit (garnish)

GLASSWARE	MIXING METHOD
Collins glass, wine glass	Shaken

Procedure

Add plenty of ice cubes, BOSQUE Refugios gin, hesperidin, and strained red grapefruit juice to a shaker. Shake vigorously, strain into a wine glass, and garnish with a mint stem.

3. LIME ISLAND

INGREDIENTS	MEASUREMENTS
BOSQUE Refugios Gin	2.37 oz
Vermouth Bianco fortified with Suico Huacatay	1.35 oz
Simple Syrup	1.35 oz
Lime peel coin over a 5x5 ice cube	1 unit (garnish)

GLASSWARE	MIXING METHOD
Whiskey glass	Refreshed

Procedure

Add all ingredients to a mixing glass, stir with circular motions for approximately 30 seconds. Serve in a whiskey glass over a large ice cube and garnish with a lime peel coin.



ACKNOWLEDGMENTS

We would like to extend our special thanks to Mona Gallosi, who has been with us from the beginning and generously shared her guidance to help our gin grow and establish itself among the finest bars in Buenos Aires.

To the team at Gioia Cocina Botánica at the Palacio Duhau, Park Hyatt Buenos Aires, for drawing inspiration from our gin to craft an exclusive cocktail menu, merging their love for botanicals with the uniqueness of their culinary offering, a partnership we celebrate every week with our classic Botanical Tuesdays.

Lastly, a heartfelt thank you to our community, who supports our product and challenges us to become better every day. We hope you'll be inspired to create your own cocktails at home and, while you're at it, discover the magic of sharing a delicious gin with others.



@bosquegin | bosquegin.com

