

Jeffrey Morgenthaler

WRITES ABOUT BARTENDING AND MIXOLOGY FROM PORTLAND, OREGON

Caneflower

MONDAY, MARCH 2ND, 2009

[PERMALINK](#)



With my recent move to Portland and consequent adjustment to a new work environment, new living situation and new selection of great bars and restaurants to explore, I've been a little lax on the new drink recipes.

Fortunately I have my cruel taskmasters at [Boca Loca Cachaça](#) to keep me toiling away, day and night, churning out recipe after recipe using their incredible product.

If you haven't experienced **Boca Loca** yet, I urge you to give it a try as I firmly feel it is the finest cachaça available on the market today. The spirit is light and fresh, and free from a lot of the oiliness and heavy smoke you'll find in other - sometimes inferior - cachaças available out there. There is grassiness, big stone fruit, some white pepper and a very light honey finish. Boca Loca is a beautiful product and it's a pleasure to work with.

So for the spring I set about creating a series of cocktails that showcased the cachaça in a different way. This is my first entry.

Inspired in part by a gorgeous cocktail created by my good friend **Gonçalo de Souza Monteiro**, the *Comte de Sureau*, I turned the drink around and twisted the proportions to highlight the cachaça, and then finished the whole thing with a little lemon oil. It's simple, petite, and a beautiful thing to sip on.

1½ oz Boca Loca cachaça

¾ oz Aperol

½ oz St. Germain elderflower liqueur

Stir ingredients with cracked ice and strain into a small chilled cocktail coupe. Garnish with a generous twist of lemon.