
STRAIGHT UP COCKTAILS

GET SHAKEN & STIRRED...

Boca Loca Commemorates International Cachaça Day: Unveils Delicious Cocktails for Summer

Denver, CO – June 2, 2009 – To commemorate both the summer cocktail season and the heralded arrival of International Cachaça Day on June 12, Boca Loca is introducing innovative and fresh seasonal cocktails. Created by some of the best mixologists in the industry, these cocktails are a perfect way to kick off summer while celebrating International Cachaça Day. Dating back to June 12, 1744, International Cachaça Day was created when Portugal (then colonizer of Brazil) outlawed the making and selling of cachaça in Brazil. Celebrate the return of warm sunny weather with Boca Loca Cachaça's cool summer cocktails.

Boca Loca is an authentic award-winning premium Brazilian cachaça. Boca Loca is a smooth, full-bodied, fragrant spirit distilled from the fresh-pressed juice of sugar cane. Translated into "Crazy Lips" in Portuguese, Boca Loca captures the spirit of summer. Many argue that cachaça is the most versatile liquor in the world and easily replaces vodka, rum or tequila in any cocktail. Boca Loca is a mixologist's favorite, and the brand often works with well-known mixologists to create cocktails that showcase the versatility of both Boca Loca and cachaça. Jeffrey Morgenthaler, named a top 10 mixologist by Playboy magazine, states, "If you haven't experienced Boca Loca yet, I urge you to give it a try as I firmly believe 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. Boca Loca has a wonderful grassiness, with big stone fruit, some white pepper and a very light honey finish. It's a beautiful product and a pleasure to work with."



Boca Loca's fresh and thirst-quenching summer cocktails have been created by trend-setting mixologists from around the country: Anika Zappe from Root Down restaurant in Denver, Colorado, David Ortiz from Miami, Florida and Jeffrey Morgenthaler from Clyde Common in Portland, Oregon. Our hot mixologists bring unique flavor combinations and ingredients to these original and glacial cool summer cocktails.

	<p>New Summer 2009 Cocktails</p> <p>Chi Chi Loca By Anika Zappe 1 1/2 oz Boca Loca Cachaça 1/2 oz lemon juice 1/2 oz agave nectar 1/2 oz Del Maguey Chichicapa Mezcal 5 blackberries 2 fresh sage leaves, torn</p>	  <p>Muddle blackberries and add sage, shake with ice and fine strain into a chilled, tall glass. Top with sparkling wine and garnish with sage and a blackberry.</p>
	<p>Boca Ginger Fizz By Anika Zappe 1 1/2 oz Boca Loca Cachaça 3/4 oz lemon juice 3/4 oz agave nectar 3/4 oz Domaine de Canton 1/2 oz egg white 2 fresh sage leaves, torn Dash of peach bitters</p>	 <p>Shake ingredients for a long time and strain over ice in a tall glass. Top with soda and garnish with a long lemon twist.</p>
	<p>Watermelon Mist By David Ortiz 2 oz Boca Loca Cachaça 1/2 cup fresh watermelon 1 Tbsp Agave Nectar 2 slices cucumber Splash ginger ale</p>	 <p>Muddle watermelon in shaker. Add agave nectar, cucumber slices, Boca Loca and ice. Shake well and strain into martini glass. Top with splash of ginger ale.</p>
	<p>Border Agitation By Jeffrey Morgenthaler 1.5 oz Boca Loca Cachaça 7.5 oz fresh lemon juice 5 oz simple syrup 5 oz egg white 2 tsp pepper jelly</p>	 <p>Shake ingredients with ice until well chilled. Double-strain into a Collins glass over ice. Top with 2 oz bitter lemon soda.</p>
	<p>Traditional Caipirinha 2 oz Boca Loca Cachaça 1 lime cut into 6 sections 2 teaspoons sugar</p>	 <p>Muddle limes and sugar in rocks glass to form a paste. Add ice to top of glass, stir in paste with ice. Add Boca Loca, stir and serve.</p>

Boca Loca Accolades

- Rated Best Value Cachaça by Beverage Tasting Institute 2008 (750 ml retails for \$20!)
- Double Gold At The Prestigious San Francisco World Spirits Competition
- Nine Out Of Ten Olives on The Spirits Review (<http://www.spiritsreview.com/>)
- Named a "Top Ten New Spirit to Watch" on [About.com](#)
- Ministry of Rum Gold Medal 2008 and 2009

- Boca Loca Cachaca: Lush Spirit Perfect for Rich Flavors
- Spring is in the Cocktail Glass with Boca Loca Cachaça

<http://www.drinkbocaloca.com/>

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