Gin Sour

Details

Alcohol content: 22 % Vol
Type: Shortdrink
Aperitif
Digestif
For men
Taste: Sour
Refreshing
Preparation time: 2 min
Country of origin: International
Event: Before Dinner
After Dinner
After Work
Mens only

Description

Gin Sour is an excellent sour-cocktail, characterized by faintly sour taste notes and rich gin flavors. It's a strong drink with 22 % Vol. of alcohol, which is mainly drunken by men.

Gin sour is typically served in tumbler glasses with a cocktail-cherry. The color is dulled from the lemon juice but it still brings the cherry to bear.

A good choice for everybody who likes gin and Sours, it's recommended for both aperitif and digestif.

Ingredients

1 1/2 fl. oz.  Gin
3/4 fl. oz.  Lemon juice (or 2 cl Lime juice)
3/4 fl. oz.  Sugar syrup (or 2 tsb. Sugar powder)
1 pcs  Cocktail cherry
3 pcs  Ice cubes
Preparation

Method: Shaking with ice cubes
Bar equipment: Shaker

1. Shaking

Place Gin, lemon juice and sugar syrup along with 2-3 ice cubes in a cocktail shaker and shake it hard.

2. Serving

Now strain it into your glass with 3 ice cubes. Add a cocktail cherry and serve it ice cold.

Fine adjustment

Too sweet >> More lemon juice and/or gin
Too much taste of gin >> More sugar syrup and/or more lemon juice
Not enough alcohol >> More gin

Tips

Use a mid priced gin.
Dose the lemon juice and sugar syrup very carefully.
Mix with fresh lemon or lime juice, no concentrate.

Decoration / Serving

Tumbler glasses are most appropriate for Gin-Sour. Martini glasses or cocktail saucers are eye-catching alternatives. A cocktail cherry belongs into the glass. Further decorations of lemon or orange are quite popular but it's not a requirement.

A good presentation and an adequate environment are as important as the taste of cocktails. Use our online decoration tool to test different decorations and glasses.