

TEQUILA AGUILA

TEQUILA BLANCO



Aromas of roasted agave and lime with delicate floral notes and bright sweet citrus. The palate is fresh and smooth with flavors of agave, citrus, and a hint of caramel.

Category: Tequila

Area of Production: El Arenal, Jalisco, Mexico Nom (Norma Oficial Mexicana) #1123

Ingredients: 100% Weber Blue Agave

Alcohol: 40%

Proof: 80%

Distillation: Copper pot still

Aging: 3 months in stainless steel

Filtration: Non-chill filtered

Farming: Organic

p.s. scroll for cocktail recipes...

COCKTAILS

SONORAN SUNSHINE



Ingredients:

- 2 oz Aguila Blanco
- 1 oz fresh pineapple juice
- 3/4 oz freshly squeezed lime juice
- 1/4 oz agave syrup
- cilantro & jalapeño pepper

Preparation:

Muddle cilantro and jalapeño in a shaker with agave syrup, then add all ingredients and shake. Strain into a rocks glass

RHUBARB MARGARITA

Ingredients:

- 1 1/2 oz Aguila Blanco
- 3/4 oz Heimat Rhubarb Liqueur
- 3/4 oz freshly squeezed lime juice

Preparation:

Shake all ingredients over ice and serve in a chilled glass. Garnish with a salt rim, fresh strawberries, and a lime wedge



RANCH WATER



Ingredients:

- 2 oz Aguila Blanco
- 1/2 oz freshly squeezed lime juice
- club soda

Preparation:

Combine Aguila and lime juice in a glass with ice. Top with club soda. Garnish with a lime wedge

COCKTAILS

PALOMA



Ingredients:

- 2 oz Aguilá Blanco
- 2 oz freshly squeezed grapefruit juice
- 2 oz club soda
- 1/2 oz freshly squeezed lime juice
- 1/4 agave syrup

Preparation:

Shake tequila, grapefruit juice, lime juice, and agave syrup over ice and strain into a glass with ice. Top with

TEQUILA MULE



Ingredients:

- 1 1/2 oz Aguilá Blanco
- 1/2 oz orange liqueur
- 1/2 oz freshly squeezed lime juice
- 1/2 oz agave syrup
- ginger beer to top

Preparation:

Shake all ingredients over ice and serve in a copper mug. Top with ginger beer and a lime wedge

BLOODY MARIA



Ingredients:

- 2 oz Aguilá Blanco
- 4 oz tomato juice
- 1/2 oz freshly squeezed lemon juice
- 1/2 tsp horseradish
- 4 dashes Worcestershire sauce
- 2 dashes Tabasco & 2 dashes Tapatio
- 1 pinch celery salt & 1 pinch black pepper

Preparation:

Shake all ingredients over ice and pour into a pint glass and garnish with sliced peppers & lemon