

# TEQUILA AGUILA

## TEQUILA BLANCO

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

### Preparation:

Combine Aguilá 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