

TEQUILA ENEMIGO

'00' EXTRA AÑEJO



A combination of oak, tobacco and caramel aromas followed by strong agave notes. Luxurious, deep and complex.

Category: Tequila

Area of Production: Mexico, Jalisco

Ingredients: 100% Blue Webber Agave

Alcohol Content: 40%

Aging: Over 3 years in medium char New American oak barrels

Filtration: Three phase filtration

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COCKTAILS

MIDNIGHT BOQUET



Ingredients:

1 1/2 oz Tequila Enemigo
3/4 oz Amaro Nèpeta
1/2 oz Heimat Elderflower Liqueur
1/4 oz Los Amantes Joven
dash grapefruit bitters

Preparation:

Stir all ingredients in a mixing glass with ice. Strain into a coupe. Finish with a grapefruit expression and a twist

ESPRESSO MARTINI



Ingredients:

1 oz Tequila Enemigo
1 oz Accompani Coffee Liqueur
3/4 oz cold brew concentrate
1/4 oz simple syrup

Preparation:

Shake all ingredients over ice and strain into a chilled coupe glass. Garnish with 3 espresso beans and an expression of lemon

AÑEJO OLD FASHIONED



Ingredients:

3 oz Tequila Enemigo
1/4 oz agave syrup
1 dash aromatic bitters
orange peel

Preparation:

Lightly muddle agave, bitters, and orange peel. Add tequila and stir with ice. Strain into an old fashioned glass over fresh ice. Garnish with a brandied cherry