

# TEQUILA AGUILA

## TEQUILA REPOSADO

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*Floral aromas from agave are masterfully complemented by hints of dried herbs, vanilla, almond, and honey. The palate has flavors of rich butterscotch and a touch of sweet melon.*

Category: Tequila

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

Ingredients: 100% Weber Blue Agave

Alcohol: 40%

Proof: 80%

Processing: 'Tahona' volcanic stone wheel

Distillation: Copper pot still

Aging: 10 months in barrel

Filtration: Non-chill filtered

Farming: Organic

*p.s. scroll for cocktail recipes...*

# COCKTAILS

## BLOOD ORANGE MARGARITA

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### Ingredients:

2 oz Aguilá Tequila Reposado

1/2 oz orange liqueur

3/4 oz blood orange juice

1/2 oz agave syrup

1/4 oz fresh lime juice

### Preparation:

Shake all ingredients and strain over ice. Garnish with a blood orange wheel

## CADILLAC MARGARITA

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### Ingredients:

1 1/2 oz Aguilá Tequila Reposado

1 oz orange liqueur

3/4 oz freshly squeezed lime juice

### Preparation:

Shake all ingredients and pour into a coupe with ice



## OAXACA OLD FASHIONED

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### Ingredients:

1 1/2 oz Aguilá Tequila Reposado

1/2 oz Vivir Tequila Blanco

1 tsp simple syrup

2 dashes aromatic bitters

### Preparation:

Stir all ingredients in a mixing glass over ice. Strain into a rocks glass filled with ice. Garnish with an orange expression and a twist