

KILINGA BACANORA 'SILVESTRE'



Young, green, agave plants give Silvestre the lightness of a springtime bouquet, with floral aromas and a vibrant, refreshing finish.

Category: Bacanora

Area of Production: Sonora, MX

Ingredients: Wild Angustifolia Pacifica Agave
(7-9 year old plants)

Alcohol: 40%

Proof: 80

Distillation: Macerated by Tahona wheel, and then cooked in clay ovens with Mesquite for 72-96 hours, followed by open air fermentation for 48 hours, and then twice-distilled.

Aging: 6 months in stainless steel

p.s. scroll for cocktail recipes...

COCKTAILS

BLOOD ORANGE MARGARITA



Ingredients:

- 2 oz Kilinga Silvestre
- 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

BACANORA ESPRESSO MARTINI

Ingredients:

- 1 oz Kilinga Silvestre
- 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



ROSITA



Ingredients:

- 1 1/2 oz Kilinga Silvestre
- 1/2 oz Carlo Alberto Vermouth Rosso Riserva
- 1/2 oz Ulrich Vermouth Extra Dry
- 1/2 oz Silvio Carta Aspide Spritz

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