

KILINGA

BACANORA REPOSADO



Notes of wild flowers, vanilla, roasted coffee and hints of caramel. Hints of vanilla and agave followed by smooth, clean, woody finish that lingers. Gold honey color.

Category: Bacanora

Area of Production: Sonora, MX

Ingredients: Wild *Angustifolia Pacifica* Agave (10-12 year old plants)

Alcohol: 40%

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

Aging: 6-10 months in White American Oak Barrels

p.s. scroll for cocktail recipes...

COCKTAILS

PALOMA



Ingredients:

- 2 oz Kilinga Reposado
- 2 oz fresh grapefruit juice
- 1/2 oz freshly squeezed lime juice
- 1/2 oz agave syrup

Preparation:

Shake all ingredients and strain into a chilled glass. Garnish with a salt rim and top with club soda

CADILLAC MARGARITA



Ingredients:

- 1 1/2 oz Kilinga Reposado
- 1 oz orange liqueur
- 3/4 oz freshly squeezed lime juice

Preparation:

Shake all ingredients and pour into a coupe with ice

NAKED AND FAMOUS



Ingredients:

- 3/4 oz Kilinga Reposado
- 3/4 oz Ulrich Aperitivo
- 3/4 oz Absinthia Blanche
- 3/4 oz freshly squeezed lime juice

Preparation:

Shake all ingredients over ice and strain into a chilled coupe