

OAX ORIGINAL MEZCAL 'ARROQUEÑO'



This mezcal has a semi-silver tonality, with subtle wooden and cooked agave aromas. Buttery and rich on the palate with hints of sweet coffee, Arroqueño is full-bodied with a nutty finish.

Category: Mezcal Joven

Area of Production: Sierra de Oaxaca, MX

Ingredients: 100% Arroqueño Agave, a wild variety of agave (14-18 yr old plants)

Alcohol: 44%

Proof: 88

Distillation: Agave is cooked in an earthen oven fired with Tepehuaje, Mesquite and Oak, and then ground by horse-drawn Tahona wheel, followed by double-distillation in a copper mill.

p.s. scroll for cocktail recipes...

COCKTAILS

BLOOD ORANGE MARGARITA



Ingredients:

- 2 oz OAX Arroqueno
- 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 OAX Arroqueno
- 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



OAXACA OLD FASHIONED



Ingredients:

- 1 1/4 oz OAX Arroqueno
- 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