

KILINGA BACANORA BLANCO



Fully Mature Agave plants imbue this Bacanora with the rich sweetness of an Autumn campfire. Full-bodied with aromas of caramel and a bold finish.

Category: Bacanora

Area of Production: Sonora, MX

Ingredients: Angustifolia Pacifica Agave (9-12 year old plants)

Alcohol: 42%

Proof: 84

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

SONORAN SUNSHINE



Ingredients:

2 oz Kilinga Blanco
1 oz fresh pineapple juice
3/4 oz freshly squeezed lime juice
1/4 oz agave syrup
cilantro & jalapeño pepper

Preparation:

Muddle cilantro and jalapeño pepper in a shaker with agave syrup, then add all ingredients and shake. Strain into a rocks glass

RHUBARB MARGARITA



Ingredients:

1 1/2 oz Kilinga Blanco
3/4 oz Heimat Rhubarb Liqueur
3/4 oz freshly squeezed lime juice

Preparation:

Shake all ingredients over ice and serve in a chilled glass.
Garnish with a salt rim, fresh strawberries, and a lime wedge

RANCH WATER



Ingredients:

2 oz Kilinga Blanco
1/2 oz freshly squeezed lime juice
club soda

Preparation:

Combine Kilinga and lime juice in a glass with ice. Top with club soda. Garnish with a lime wedge