

# EL SUEÑO

## GOLD

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*Golden tequila with aromas of agave, pineapple, and pepper on the nose. Smooth and rich with notes of vanilla bean and toffee on the palate.*

Category: Tequila

Area of Production: Jalisco, Mexico

Ingredients: 70% 9 year old Blue Weber

Agave; 30% Piloncillo

Alcohol: 38%

Distillation: Cooked in clay ovens, then passed through mills, followed by a 60 hour fermentation. Twice distilled.

Aging: 2 months in bourbon barrels

Farming: Sustainable

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

# COCKTAILS

## MIDNIGHT BOQUET



### Ingredients:

1 1/2 oz El Sueño Gold  
3/4 oz Amaro Nèpeta  
1/2 oz Heimat Elderflower Liqueur  
1/4 oz Los Amantes Joven  
dash grapefruit bitters

### Preparation:

Stir all ingredients in a mixing glass with ice. Strain into a coupe. Finish with a grapefruit expression and a twist

## ESPRESSO MARTINI



### Ingredients:

1 oz El Sueño Gold  
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

## GOLD FASHIONED



### Ingredients:

3 oz El Sueño Gold  
1/4 oz agave syrup  
1 dash aromatic bitters  
orange peel

### Preparation:

Lightly muddle agave, bitters, and orange peel. Add tequila and stir with ice. Strain into an old fashioned glass over fresh ice. Garnish with a brandied cherry