

EL SUEÑO

SILVER



Crystal clear with aromas of vegetal spice. The palate is light and fresh with a hint of cucumber and lemon pepper. It has an earthy finish with a touch of vanilla

Category: Tequila

Area of Production: Jalisco, Mexico

Ingredients: 70% 9 year old Weber Blue Agave;
30% Piloncillo

Alcohol: 38%

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

Aging: None

Farming: Sustainable

p.s. scroll for cocktail recipes...

COCKTAILS

BLOOD ORANGE MARGARITA



Ingredients:

- 2 oz El Sueño Silver
- 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

RHUBARB MARGARITA

Ingredients:

- 1 1/2 oz El Sueño Silver
- 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



ROSITA



Ingredients:

- 1 1/2 oz El Sueño Silver
- 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