

LOS AMANTES

AÑEJO MEZCAL



Aromas of tobacco, honey, roasted corn, cinnamon and pepper which lead to a smooth palate with woody flavors and lasting sweet nuances.

Category: Mezcal

Area of Production: Tlacolula, Oaxaca, MX

Ingredients: Fully ripe Espadin (10 year old plants)

Alcohol: 40%

Distillation: Cooked in traditional conic wood/volcanic ovens for 72 hours, fermented in wooden vats and distilled 2 times in stainless steel and copper still

Aging: 24 months in American oak barrels

p.s. scroll for cocktail recipes...

COCKTAILS

MIDNIGHT BOQUET



Ingredients:

- 1 1/2 oz Los Amantes Añejo
- 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 Los Amantes Añejo
- 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

SPICY MARGARITA



Ingredients:

- 2 oz Los Amantes Añejo
- 1 oz freshly squeezed lime juice
- 1/2 oz agave syrup
- jalapeño

Preparation:

Muddle jalapeños with agave syrup in a mixing tin. Add mezcal and lime juice and shake with ice. Pour into a rocks glass with a salt rim