

LOS AMANTES

JOVEN MEZCAL



Bottled fresh from distillation, Los Amantes Joven has light cucumber aromas that intermingle with a salty, citrusy quality giving it its complex palate of fresh citrus characteristics with a delicate smokiness.

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 3 times in stainless steel and copper still

Aging: none

p.s. scroll for cocktail recipes...

COCKTAILS

OAXACAN SUNSHINE



Ingredients:

2 oz Los Amantes Joven
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

MEZCAL NEGRONI



Ingredients:

1 oz Los Amantes Joven
1 oz Silvio Carta Aspide Spritz
1 oz Carlo Alberto Vermouth Riserva Rosso

Preparation:

Stir ingredients over ice and strain into a glass with fresh ice.
Garnish with an orange twist

MEZCAL MARGARITA



Ingredients:

2 oz Los Amantes Joven
1 oz freshly squeezed lime juice
1/2 oz simple syrup

Preparation:

Shake all ingredients together over ice and pour into a chilled glass. Garnish with a salt rim and a lime wheel