

LOS AMANTES

REPOSADO MEZCAL



Sultry layers of smoke, clove and vanilla which are deftly interlaced with citrus nuances. Earthy, smoky flavors combine to create a soft, sweet and warm palate.

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: 6 months in American oak barrels

p.s. scroll for cocktail recipes...

COCKTAILS

BLOOD ORANGE MARGARITA



Ingredients:

2 oz Los Amantes Reposado

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

CADILLAC MARGARITA

Ingredients:

1 1/2 oz Los Amantes Reposado

1 oz orange liqueur

3/4 oz freshly squeezed lime juice

Preparation:

Shake all ingredients and pour into a coupe with ice



OAXACA OLD FASHIONED



Ingredients:

1 1/2 oz Los Amantes Reposado

1/2 oz Vivir Tequila Blanco

1 tsp simple syrup

2 dashes aromatic bitters

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