

VIVIR

TEQUILA AÑEJO



Deep amber in color, Vivir Añejo is rich and smooth. It presents an exotic palate of smoky oak, charred bananas, and dark chocolate.

Category: Tequila

Area of Production: Jalisco, Mexico

Ingredients: 100% estate-grown Highland Blue Weber Agave (9 year old plants)

Alcohol: 40%

Distillation: Cooked in clay ovens for 36-40 hours, then passed through mills, followed by fermentation for 60 hours, twice distilled

Aging: 18 months in American oak bourbon casks

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C O C K T A I L S

MIDNIGHT BOQUET

**Ingredients:**

1 1/2 oz Vivir 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

SPICY MARGARITA

Ingredients:

2 oz Vivir Añejo
1 oz freshly squeezed lime juice
1/2 oz agave syrup
jalapeño

Preparation:

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



AÑEJO OLD FASHIONED

**Ingredients:**

3 oz Vivir Añejo
1/4 oz agave syrup
1 dash aromatic bitters
orange peel

Preparation:

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