

VIVIR TEQUILA BLANCO



Crystal clear tequila, floral and fresh on the nose with aromas of agave and hints of cucumber on the palate.

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: none

p.s. scroll for cocktail recipes...

COCKTAILS

SONORAN SUNSHINE



Ingredients:

2 oz Vivir Blanco
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

RHUBARB MARGARITA

Ingredients:

1 1/2 oz Vivir Blanco
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



RANCH WATER



Ingredients:

2 oz Vivir Blanco
1/2 oz freshly squeezed lime juice
club soda

Preparation:

Combine tequila and lime juice in a glass with ice. Top with club soda. Garnish with a lime wedge