

# VIVIR

## TEQUILA REPOSADO



Golden amber tequila, notes of vanilla, caramel and melted butter on the palate finishes with earthy aromas and a velvety finish .

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: 4 month in old Jack Daniels casks

*p.s. scroll for cocktail recipes...*

# COCKTAILS

## APPLE SPICED MARGARITA

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**Ingredients:**

- 2 oz Vivir Reposado
- 2 oz Apple cider
- 2/3 oz freshly squeezed lemon juice

**Preparation:**

Shake all ingredients and strain into a cocktail glass.  
Garnish with a cinnamon-sugar rim

## PALOMA

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**Ingredients:**

- 2 oz Vivir Reposado
- 2 oz fresh grapefruit juice
- 1/2 oz freshly squeezed lime juice
- 1/2 oz agave syrup

**Preparation:**

Shake all ingredients with ice and strain into a chilled glass.  
Garnish with a salt rim and top with club soda.



## NAKED AND FAMOUS

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**Ingredients:**

- 3/4 oz Vivir Reposado
- 3/4 oz Ulrich Aperitivo
- 3/4 oz Absinthia Blanc
- 3/4 oz freshly squeezed lime juice

**Preparation:**

Shake all ingredients over ice and strain into a chilled coupe