

GREENBAR DISTILLERY | TEQUILA



HOW COULD WE MAKE A RICHER REPOSADO WITHOUT ADDITIVES?

By combining the best techniques of artisan tequila and modern wine making.

This tequila balances the jammy flavor of ripe agave with the caramel and spices produced during nearly 1 year of aging. The secret lies in making a sip worthy silver tequila and then in aging in both new toasted oak and rye whiskey barrels. Savor it neat or stir truly indulgent cocktails.



SUGAR, COLOR
+ ADDITIVE FREE



TEQUILA



1 BOTTLE SOLD =
1 TREE PLANTED



1.5 OZ = CARBON
NEGATIVE FOR 1 DAY

DESCRIPTION

A rich, complex rested tequila that delivers flavor over burn

TASTING NOTES

Rich agave, herbs and spice with a buttery finish

INGREDIENTS

100% blue agave

BARRELS

Toasted American oak & charred rye whiskey

TYPE Reposado tequila

ALCOHOL 40% ABV

AGE 9-11 months

SUGAR | COLOR ADDED
None

AVG PER 1.5 OZ | 45 ML

96 CALS, 0g CARBS
0g PROTEIN, 0g FAT

SIZES/PACK 750ml/6



MESA MARGARITA

1 oz IXÁ REPOSADO tequila
1/2 oz FRUITLAB Ginger liqueur
1 oz fresh lemon juice
1 oz simple syrup
Shake & pour into glass
Garnish with lemon wedge