

# GREENBAR DISTILLERY | TEQUILA

## HOW COULD WE MAKE A BETTER TEQUILA—ALL FLAVOR, NO BURN?

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



A smooth, complex tequila full of flavor and none of the burn. The secret to the creamy texture and velvety finish lies in combining traditional tequila making practices with modern California winemaking techniques. It's great on its own and shines in simple cocktails.



SUGAR, COLOR  
+ ADDITIVE FREE



TEQUILA



1 BOTTLE SOLD =  
1 TREE PLANTED



1.5 OZ = CARBON  
NEGATIVE FOR 1 DAY

### DESCRIPTION

Smooth & velvety silver tequila that delivers flavor over burn

### TASTING NOTES

Rich agave, herbs and clay with a buttery finish

### INGREDIENTS

100% blue agave

**TYPE** Silver tequila

**ALCOHOL** 40% ABV

**SUGAR | COLOR ADDED**

None

**AVG PER 1.5 OZ | 45 ML**

96 CALS, 0g CARBS

0g PROTEIN, 0g FAT

**SIZES/PACK** 750ml/6



### CITY OF ANGELS

1 oz IXÁ Silver Tequila  
1 oz GRAND POPPY amaro  
1 oz fresh lemon juice  
1 oz simple syrup  
Shake & strain into glass  
Garnish with lemon wedge