

GREENBAR DISTILLERY | TEQUILA



HOW COULD WE MAKE AN AÑEJO WITHOUT LOSING THE AGAVE?

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 2 years 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 aged tequila that delivers flavor over burn

TASTING NOTES

Baked apple and clay with wood, caramel and spices

INGREDIENTS

100% blue agave

BARRELS

Toasted American oak and charred rye whiskey

TYPE Añejo tequila

ALCOHOL 40% ABV

AGE 18-20 months

SUGAR | COLOR ADDED

None

AVG PER 1.5 OZ | 45 ML

96 CALS, 0g CARBS

0g PROTEIN, 0g FAT

SIZES/PACK 750ml/6



GRAND AÑEJO

2 oz IXÁ Añejo tequila
1 oz Greenbar Orange liqueur
1 oz Greenbar Poppy amaro
Shake & pour into glass
Garnish with orange wedge