

ANA MARÍA



Tequila Rosa

Ana María Tequila is inspired by folklore and brought to life by the López family of Destiladora Bonanza, located on the same estate as historic Casa San Matias (NOM 1103). The granddaughter of a celebrated distiller, Ana María filled empty wine bottles from the great barrels of her grandfather's tequila distillery, creating a rose-hued tequila with tannic hints. Sourced from estate-grown agave in the majestic highlands of Jalisco, Ana María tequila is Libelula Blanco Tequila finished in Cabernet Sauvignon barrels imparting a rose-pink hue and notes of violet blossoms and fresh berries.

Brothers & Sisters



- 1.5 oz Ana María Tequila
- .5 oz Banhez Mezcal
- 2 White Sugar Cubes
- 2 Lemon Wedges, Halved
- 2 Sprigs of Fresh Thyme

Add all ingredients except Ana María and Banhez Mezcal to a mixing beaker with a splash of water and muddle. Add Ana María, Banhez, ice and stir. Double strain over 2 in. ice cube into rocks glass. Garnish with lemon zest and thyme sprig.