



CNIBRANDS
INDEPENDENT DISTILLERS & PRODUCERS

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's soft pink hue is achieved by the addition of fruit-forward Cabernet Sauvignon from the Valle de Guadalupe, Mexico. In combination with blanco tequila, this yields a clean and bright finish with subtle notes of violet blossoms and ripe berries.





CNIBRANDS
INDEPENDENT DISTILLERS & PRODUCERS

RECIPES

ANA MARÍA TEQUILA AND TONIC

2 oz Ana María Tequila
.25 oz fresh lime juice
2 dashes Angostura Bitters
Fever Tree Mediterranean Tonic

In a wine glass, combine all ingredients except tonic and swirl. Add ice, then wedge thin lime wheels down the side of the glass. Top with tonic and swizzle. Garnish with whole mulling spices.

MARIA'S MEXICAN CAIPIRINHA

2 oz Ana María Tequila
2 dashes Angostura Bitters
2 white sugar cubes
3 lime wedges, halved

Add all ingredients except Ana María Tequila to a mixing beaker with a splash of water and muddle. Add Ana María and ice and stir. Double strain over 2 in. ice cube into a rocks glass. Garnish with lime rope.

BABY DOVE

2 oz Ana María Tequila
.25 oz fresh lemon juice
2 dashes Peychaud's Bitters
2 dashes orange bitters
Q Tonic Grapefruit

In a wine glass, combine all ingredients except tonic and swirl. Add ice, then wedge thin half grapefruit wheels down the side of the glass. Top with tonic and swizzle. Garnish with whole pomegranate seeds.

BROTHERS AND SISTERS

1.5 oz Ana María Tequila
.5 oz Banhez Mezcal
2 white sugar cubes
2 lemon wedges, halved
2 sprigs fresh thyme

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

	ABV	750ML/12 PACK	DISTRIBUTOR
ANA MARÍA TEQUILA	40%		