

Milagro Tequila

What is Milagro Tequila?

- Milagro Tequila (meaning 'miracle') is 100% estate-grown, hand-selected, blue agave Tequila from the town of Tepatitlan in the Jalisco region of Mexico.
- Agave is Slow Roasted 36 hours. Pot and Column Distilled.
- Pot Distilling brings out the Agave flavors. Column Distill for smooth taste
- Family owned / operated by two Mexico City natives, Danny and Moy.



KEY SELLING POINTS:

- All Milagro Tequila (Silver, Reposado and Anejo) are made from 100% Blue Agave plants and triple distilled in small batches.
- Milagro Silver is not aged but has a crisp, clean taste with a hint of sweetness. Great mixability.
- Milagro Reposado is aged six months in Oak Barrels, aged longer than most of our competition.
- Milagro Anejo is aged in oak barrels for 18 months, also longer than most of our competition.
- Silver and Reposado are line priced, usually around \$25.99
- Suggested cocktails:** Milagro with Squirt. Milagro Freshest Margarita with Silver, Fresh Lime Juice and Agave Nectar.

