



100% Agave, from the highlands of Jalisco.

In May 2016, the Cadre Noir Imports team visited Mexico with one goal; create the best possible tequila for a Combier margarita. After visiting countelss distilleries and blending, shaking (and tasting) hundreds of margaritas, we created our portfolio's first custom tequila, specifically calibrated to make the best-tasting margarita paired with Combier Liqueur d'Orange. Made from 80% blanco (steam-cooked inautoclaves) and 20% reposado (brick oven cooked; aged minimum 8 months in once-used American whisky barrels).





SUGGESTED RECIPES:

Perfected Margarita

1.0 oz Combier Liqueur d'Orange1.5 oz Libélula Tequila Joven1.5 oz fresh lime juice0.25 oz agave nectar or simple syrup

Combine all ingredients in shaker with ice, shake for ten seconds, then strain into rocks glass filled with fresh ice.
Garnish with lime wheel.

The New Fashioned

- 2 oz Libélula Tequila Joven
- 0.25 oz Sugarcane Syrup
- 2 Dashes Grapefruit Bitters
- 2 Dashes Peychauds Bitters

Pour all ingredients into a crystal or glass mixer. Add ice. Stir with bar spoon for about 30 seconds. Strain into appropriate glass. Add large ice block. Garnish with 1 large grapefruit peel expressed over cocktail and placed in glass.

La Paloma

1 oz **Libélula Tequila Joven**1.5 oz fresh grapefruit juice
0.75 oz Combier Pamplemousse
(grapefruit) Liqueur
0.5 oz fresh lime juice
2 oz club soda

Combine all ingredients except for club soda in shaker with ice. Shake for ten seconds then strain into Collins Glass with fresh ice. Top with club soda and garnish with lime wheel.

Watermelon Mint Margarita

1.5 oz Libélula Tequila Joven0.75 oz fresh lime juice4 oz muddle watermelon0.5 oz simple syrup6-7 mint leaves

Muddle mint and watermelon, add remaining ingredients, shake with ice then fine strain over fresh ice into Double Old Fashioned Glass. Garnish with fresh mint and watermelon chunk.

LIBÉLULA TEQUILA	1 LITER	12 PACK	
40% ALC./VOL.	750ML	12 PACK	

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