

## Partida Tequila Anejo



[Partida Tequila Anejo](#) is an authentic, single-source, estate-grown premium tequila. Partida Tequila is grown in the heart of Mexico's historic tequila region, where blue agave is carefully grown and matured to produce the highest quality spirits.

The Partida family draws from only their own estate to distill the tequila. Tequila Anejo has been aged for 18 months in American oak barrels and is a golden amber color with the essence of cinnamon, ripe banana, butterscotch and pineapple. Partida also slow roasts their blue agave for 18 hours in stainless steel ovens to avoid overly smoky flavors.

Partida Tequila has been critically acclaimed by wine and spirits experts, and now me, in my humble, not-so-expert opinion. Try their top-notch margarita recipe below!

### The Partida Agave Nectar Margarita

#### *Ingredients ~*

- 1-1/2 oz. Partida Tequila
- 1 oz. fresh squeezed lime juice
- 3/4 oz. Partida Agave Nectar
- 3/4 oz. pure water

Shake all ingredients with ice in standard shaker. Taste for additional lime juice or agave nectar. Serve in glass on rocks.

**\$67.99** from [DrinkUp NY](#)



**Editors' Pick**