

Lion Nathan range of Tequilas



JOSE CUERVO CLASICO

- Known as "The mixable tequila"
- Silver-style "Joven" (young) Mixto tequila
- Use as a substitute for white spirits in mixed drinks



JOSE CUERVO ESPECIAL

- The #1 selling tequila in the world
- Mixto Reposado style tequila
- Aged in American oak barrels for 4 to 6 months
- Great as a shot or in margaritas



JOSE CUERVO TRADICIONAL

- Great value 100% Blue Agave tequila
- The traditional recipe produced by Cuervo in 1795
- Largest selling 100% Blue Agave Reposado tequila in Mexico
- Great as a frozen shot, in margaritas or other cocktails



JOSE CUERVO PLATINO

- The best tasting silver tequila EVER
- Once reserved for the Cuervo family and friends
- Highest rating for a silver tequila ever given by the 'Beverage Testing Institute', 96 out of 100 making it a 'Superlative World Class Spirit'
- Hand blown bottle, hand made wooden box, hand numbered, wax sealed
- Perfect neat, on the rocks with a twist of lime



JOSE CUERVO RESERVA DE LA FAMILIA

- "The Cognac of Tequila"
- Final blend includes Tequila from reserves aged over 30 years
- Comes in a limited edition collector box with a new artist commissioned each year to design it



AGAVERO

- The original tequila liqueur
- A must have in NZ bars
- 100% Blue Agave Reposado and Anejo tequilas blended with Damiana flower essence
- Great as a shot & even better cold out of the fridge



1800 ANEJO

- The true connoisseurs tequila for the ultimate tequila lover
- 100% Blue Agave
- Aged for over 12 months, up to 3 years in French & American Oak
- Named after the year 1800 when tequila was aged in wood for the 1st time
- Great as step up shot or in a premium margarita



GRAN CENTENARIO PLATA

- 100% Blue Agave Blanco style tequila
- Art deco inspired bottle
- Perfect for mixing ultra premium cocktails



GRAN CENTENARIO REPOSADO

- 100% Blue Agave Reposado style tequila
- Unparalleled smoothness and quality
- Ideal served neat, as a shot, or on the rocks, makes extraordinary mixed drinks & cocktails



CUERVO COCKTAILS

MARGARITA

40ml Tradicional, 20ml freshly squeezed lime juice, 20ml Triple Sec (or Cointreau / Grand Marnier).

Shake all ingredients and double strain into a martini glass, half salted. Garnish with a squeezed wedge of lime.

SANGRITA

2 cups tomato juice, 1 cup orange juice, 1/4 cup lemon juice, 1 tsp. hot sauce, 3 tsp. Worcestershire, Cracked pepper, 1 teaspoon horseradish and seasoned with salt to taste.

Mix all ingredients well then serve or refrigerate.

EL DIABLO

40ml Tradicional, 10ml Crème de Cassis, 2 wedges lime, 100ml Ginger Beer.

In a hi ball glass, squeeze in 2 wedges of lime. Fill with ice. Pour in Tradicional. Charge with ginger beer. Pour on 10ml Crème de Cassis. Stir and serve with a long straw.