



Introducing Viva Agave — an exceptional, 100%

Agave Spirit — created by a family who perfected the art of producing award-winning tequila for more than 40 years. This proprietary method has produced a spirit that is rich, elegant and affordable.

Slowly cooking the fully mature Agave allows its flavors to truly develop. We age our Reposado and Añejo in perfectly charred, American whiskey barrels. The all-natural, rich Agave flavors in all of our products are made to be enjoyed straight up, over ice or as the base of a fantastic cocktail. Enjoy your favorite cocktail recipe with Viva Agave.

Please enjoy responsibly. visit us @vivaagave.com



Viva Agave Silver is a 100% Agave spirit produced from our finest batches of Blue Weber Agave. Our Silver is crystal clear and light tasting, with natural hints of citrus and clean, earthy notes on the finish.

Margarita

2 oz. Viva Agave Silver or Reposado ½ lime squeezed ½ lemon squeezed ½ — 1 tsp agave nectar

Combine all the ingredients in an ice shaker, shake and pour over ice in a Margarita glass.



Viva Agave Reposado is a 100% Agave spirit produced from our finest batches of Blue Weber Agave. Our Reposado's gentle flavor comes from slight aging in oak barrels.

Paloma

2 oz. Viva Agave Reposado 1 oz. lime juice 3 oz. grapefruit soda

Shake with ice. Serve in a tall chilled glass.



Viva Agave Añejo is a 100% Agave spirit produced from our finest batches of Blue Weber Agave. Our Añejo is aged in oak barrels resulting in light woody notes, caramel and vanilla flavors and a silky smooth finish.

Añejo Old Fashioned

2 oz. Viva Agave Añejo 4 dashes of bitters 1 bar spoon of agave syrup Grapefruit peel Large ice cube

Pour Viva Agave, bitters and agave syrup into a glass. Add ice cube and stir to chill. Twist grapefruit peel over the glass.

Please enjoy responsibly. www.vivaagave.com