

Keyword Search

SEARCH

SUBSCRIBE TODAY

GIVE A GIFT

CUSTOMER SERVICE



PHOENIX HOME & GARDEN

FOR THE HOME

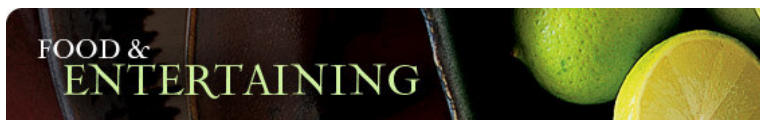
FOR THE GARDEN

FOOD & ENTERTAINING

RESOURCES

ARTICLE ARCHIVES

home > food & entertaining > kitchen pantry & products > smooth sips



SMOOTH SIPS

Author: Monica Skrautvol
Issue: October, 2007, Page 107

PRINT

AGED

This type of tequila acquires its woody flavor and amber hue from aging in a white oak cask for more than a year. It also is known as *tequila añejo*.

- 1. Corzo
- 5. Tonalá
- 9. Lapis

RESTED

Kept in an oak cask for more than two months and up to a year, the pale-color rested, or *reposado*, variety offers a smooth blue agave taste.

- 2. 1921 RSV Especial
- 3. 4 Copas
- 4. Oro Azul

SILVER

Bottled immediately after distillation, the transparent silver tequila—also called *blanco* or *platino* tequila—coats the throat

with strong agave flavor. It is enjoyed best from a *caballito*, a small 2-ounce glass.

- 6. Milagro
- 7. Asom Broso
- 8. Aha Toro



Photo by David B. Moore

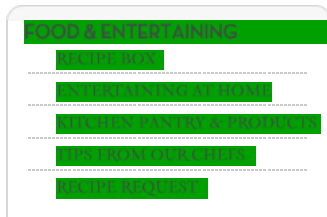
Distilled from the juice of the blue agave, premium sipping tequilas stir the senses and ooze sophistication



NEED INSPIRATION?

SEARCH THE PHOTOS IN OUR DECORATING PHOTO GALLERY.

PHOENIX HOME & GARDEN



E-Mail Address

SUBMIT



SUBSCRIBE TO PHOENIX HOME & GARDEN TODAY!



© 2007 CitiesWest, Inc. All rights reserved.

Home | For the Home | For the Garden | Food & Entertaining | Resources | Article Archives | Events | About Us | Contact Us | Subscribe Today!

Phoenix Magazine | Subscriber Services | Advertise | Media Kit | Privacy Policy | Terms of Use | Site Map

Web Site Design and Development by Terraever