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THE 10 BEST TEQUILAS FOR MARGARITAS TO DRINK IN 2021

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The Margarita is a classic and simple cocktail comprising a few ingredients: lime juice, a sweetener (orange liqueur such as triple sec is traditional, but agave syrup is a popular substitution), and tequila. This last component is by far the most important, and luckily, we are awash in options.

There are excellent tequilas from brands using traditional methods such as brick oven cooking and tahona milling, as well as distilleries using modern technology like diffusers. While blanco, minimally or unaged tequila, is traditionally the bottle of choice for a Margarita, aged expressions such as reposado can be employed as well, and sometimes a high-proof offering is the key to a killer cocktail. Here are the best tequilas for making Margaritas all year long.

3 BADGE BEVERAGE CORPORATION

Best Splurge: Pasote Blanco

Region: Jalisco, Mexico | **ABV:** 40% | **Tasting Notes:** Citrus, Vegetal, White pepper

This blanco tequila from Pasote may be a splurge, but you are getting real quality for the price. The brand, from 3 Badge Beverage Corp., is made at respected tequila maker Felipe Camarena's distillery.

"Pasote is interesting because it's distilled from rainwater and natural spring water," says Talbot, who notes that the flavor profile is "surprisingly vegetal with undertones of citrus." Try using this in a Margarita with a craft triple sec or orange liqueur to see how the flavors play together.

PASOTE / BLANCO TEQUILA