

An Introduction to Sipping Tequilas

Who doesn't love a good tequila sunrise or margarita? But the beauty of tequila is that it doesn't have to be limited to mixed drinks to be enjoyed. If you dig just a little into the world of this delicious liquor, you'll find dozens of sipping tequilas carefully crafted with nuanced flavors. Here are nine of our absolute favorite sipping [tequilas](#).

Tequila Ocho Plata

[Tequila Ocho Plata](#) is an estate-grown tequila with a background and distilling process that makes it quite unique. The family that crafts it has been doing so for generations. They use traditional brick ovens and slow-roast extremely ripe agave.

Their agave plants come from specific fields each year, meaning this tequila is rather like a wine in terms of its nuance. The flavor changes based on the year and the field.

In general, you can expect to sip lively, clean flavors like citrus and grass. There are never any additives, so you taste only the purity of the agave.

Siete Leguas Reposado

Pour a glass of this reposado from [Siete Leguas](#) and experience floral scents of orange blossom and cherry. This 100% agave tequila is aged eight months in white oak barrels. Intense and full, its versatility makes it a fine match for a wide variety of foods

The distillery uses a mix of grinding methods, including the efficient roller mill and traditional tahona (millstone carved from volcanic rock.) This results in an earthiness to the tequila that balances well with its floral notes.

Gran Patrón Burdeos

This tequila from [Gran Patrón Burdeos](#) is noteworthy for its aging process. It begins life in used American barrels before being transferred to new French barrels. This gives it a deep amber color that looks amazing in snifters. It finishes in Bordeaux barrels that lend it a touch of wine flavoring. The staged process makes it ideal for pairing with a wide variety of foods.

A luxury hand-crafted tequila, it's twice distilled, giving it a smooth, sweet taste. It's perfect for sipping at your leisure. Notes of oak, caramel, vanilla, and cocoa powder lend itself to a velvety mouthfeel that practically demands another sip. The soul of the original spirit really shines as it embodies the flavor of the various wood barrels.

Don Fulano Blanco

While [whiskey](#) sometimes takes longer to mature, tequila brings the unique flavors of the soil, sun, shade, and mountains in which it is grown and distilled. This family-produced tequila from [Don Fulano Blanco](#) uses deep, pure well water in its processing, giving it a nice body.

Note the elements of cooked agave with hints of lemon in this liquor. This is one of the easiest drinking tequilas on the market. Sip it for a casual night in or serve it to your friends at your next get-together.

Casamigos Blanco

A perfect beginner tequila, [Casamigos Blanco](#) has notes of sweet vanilla and a smooth taste, making it very easy to drink. With balancing notes of citrus, try serving it slightly chilled to enhance its flavors.

If you know someone who needs an easy transition from tequila with lime and salt, Casamigos is the one. Distilled for a minimum of two months, this liquor is excellent for those who need a stepping stone to more intense tequilas.

Espolòn Reposado

A lot of sipping tequilas can be on the pricier side. For a more affordable option, consider [Espolòn Reposado](#). Espolòn is a rather iconic label, so you know you're getting quality for the price.

Expect notes of caramel and baking spices, with just a hint of tropical fruit. Add a little bit of oak, and you've got a delightful mix. Its bold character is so delicious you'll have trouble putting it down.

Casa Dragones Añejo Barrel Blend

Looking for a good sipping tequila to share as a gift? Look no further than this Añejo tequila from [Casa Dragones](#). While some folks may prefer a sweeter tequila, their Barrel Blend is one is anything but. Similar to Gran Patrón Burdeos, it's aged in both new American and French oak barrels.

It has a healthy dose of peppery spice, a touch of nuttiness, and a hint of cacao. Its lush mouthfeel makes drinking it a savory experience for any tequila fan. Plus, the charcoal-colored bottle is a beautiful contrast to the turquoise box, meaning you don't have to splurge on wrapping paper.

El Tesoro Reposado

Brick-oven cooked and copper pot distilled, this reposado tequila from [El Tesoro Tequila](#) is made in an old-school fashion by master distiller Carlos Camarena, grandson of the original maker. Carlos is fierce in his protection of the traditional methods.

Fans say it has a well-balanced sip, making it a delicious option. Expect notes of oaky cocoa, light honey, and a little bit of citrus. Plus, the sleek bottle makes it a visually appealing addition to any bar.

Experience the Delight of Sipping Tequilas

If you like tequila but have so far stuck to mixed drinks, it's time to take the sip. Try any of the liquors on this list and get ready to wow your friends and family with your new tequila knowledge.

For More:

On our site: Our [At the Bar](#) section offers many articles on all things related to fabulous spirits and cocktails, and cocktail culture.

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