



# Wine Enthusiast

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## PROOF POSITIVE

# 100 New

## Cocktail-Friendly Spirits

THE NEXT WAVE OF BOUTIQUE BOTTLINGS OFFER ARTISANAL PEDIGREE AT BUDGET-FRIENDLY PRICES.

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PHOTOS JON VAN GORDER

### Supreme Sips

#### PARTIDA MARGARITA

- 1½ ounces Partida Blanco Tequila**
- 1 ounce fresh lime juice, strained**
- 1½ ounces agave syrup**

Pour Tequila, lime juice and agave syrup into an iced mixing glass. Shake vigorously and strain contents into a chilled cocktail glass with a partially salted rim. Garnish with a lime wedge.

*Agave syrup is prepared by combining equal parts of agave nectar and near boiling water. Stir and let cool before use.*

Stocking your bar with upper echelon brands needn't blindside your wallet. Most of the spirits mentioned hover in the low twenties to mid-thirties. Among the few exceptions is ultra-popular **Partida 100 percent Agave Blanco Tequila (\$48)**, a vivacious silver Tequila distilled from mature, estate-grown agaves cultivated in the lowlands of Amatitán, Mexico. Bottled fresh from the still, the sleek Tequila is highly aromatic and delicately nuanced with herbal, peppery and citrus flavors.

A quick sip of the Partida Blanco will confirm that you're in the presence of greatness, and while no prima donna, the Tequila deserves star treatment. To that end, cocktail and spirits authority Jacques Bezuidenhout of San Francisco designed the Partida Margarita, a minimalist's dream come true made with the blanco and fresh lime juice sweetened with agave syrup.

