



Hacienda Las Palmas Lime Agave Wine Margarita

Wine Summary

Sit back and relax on a breezy beach with this classic margarita mix bursting with fresh lime juice and citrus. The smooth, crisp textures are complimented by a twist of dried orange, making for an easy sipping experience. Authentically crafted in Mexico, this take on the classic lime margarita mix is complimented by 100% Agave wine. Agave Wine is a fortified wine made from fermented blue agave; the same plant blanco tequila comes from. Enjoy the deliciously vibrant Hacienda Las Palmas Baja Lime Agave Margarita over ice with fresh ceviche.

Pairing Suggestions

- Cheeses – Queso Fresco, Pepper Jack, Goat
- Protein – Shrimp, White Fish, Chicken
- Vegetables – Cilantro, Grilled Corn, Avocado
- Spices – Chipotle, Tajín, Cumin

Meal Pairing Recommendations

- Grilled Shrimp Tacos
- Citrus-Marinated Chicken Salad
- Spicy Mango Salsa with Tortilla Chips

Varietal

Agave Wine

Alcohol

15% by Volume

Appellation

Mexico



**PERFECT FOR
COCKTAILS**





Hacienda Las Palmas Strawberry Agave Wine Margarita

Wine Summary

Have you ever sipped a margarita that tasted of freshly picked berries? This is as refreshing as standing in a strawberry field on a breezy summer day. Prepare for a taste that's smooth, fruity, and grounded. Authentically crafted in Mexico, this margarita is bold in flavor yet charming in its sweetness. Agave Wine is a fortified wine made from fermented blue agave; the same plant blanco tequila comes from. Pair the Hacienda Las Palmas Strawberry Agave Margarita over ice with a simple salad, chicken, or veggie dish, as this drink will brighten up any meal.

Pairing Suggestions

- Cheeses – Queso Blanco, Brie, Goat
- Protein – Salmon, Pork, Chicken
- Vegetables – Fresh Basil, Cucumber, Arugula
- Spices – Black Pepper, Cardamom, Ginger

Meal Pairing Recommendations

- Balsamic Glazed Salmon
- Pork Tenderloin with Strawberry Salsa
- Grilled Chicken Salad with Strawberry Vinaigrette

Varietal

Agave Wine

Alcohol

15% by Volume

Appellation

Mexico



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Hacienda Las Palmas Grapefruit Agave Wine Margarita

Wine Summary

The Hacienda Las Palmas Grapefruit Agave Margarita is an ode to the traditional Paloma, which is sweet, sour, salty, and packs a gentle punch like a hard citrus seltzer. This spruces things up by adding more grapefruit and 100% authentic Agave Wine, all crafted in Mexico. Agave Wine is a fortified wine made from fermented blue agave; the same plant blanco tequila comes from. This fresh, breezy margarita is a little sweet and a little sour with a spritz of natural citrus flavors. Pair with summer appetizers like ceviche, shrimp, or guacamole.

Pairing Suggestions

- Cheeses – Feta, Cream Cheese, Gorgonzola
- Protein – Pork, Chicken, White Fish
- Vegetables – Asparagus, Radish, Watercress
- Spices – Chili Powder, Fresh Mint, Pink Peppercorns

Meal Pairing Recommendations

- Tacos al Pastor
- Spicy Thai Grapefruit Salad
- Citrus-Marinated Grilled Chicken

Varietal

Agave Wine

Alcohol

15% by Volume

Appellation

Mexico



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