

Celebrate Cinco de Mayo with the Piña Perfection Margarita



Piña Perfection Margarita – Don Julio Añejo

The Spring rains keep falling but warmer weather is right around the corner.

As the sunny month of May approaches, it's a time to enjoy warm weather, friends, and one of the most authentic spirited holidays: Cinco de Mayo.

Celebrate springtime in style and celebrate the Cinco de Mayo holiday by serving the Piña Perfection Margarita.

Piña Perfection Margarita is made with the ultra-premium Tequila Don Julio Añejo, in addition to delicious fresh flavors of lime, pineapple, plus rosemary.

If you enjoy or tequila straight, then forget the cocktail and sip the aged Don Julio Añejo neat and enjoy the delicate notes of cherry and strawberry along with the contrasting taste of spicy vanilla, cinnamon, and black pepper.

Doesn't matter your choice, you can't go wrong with great tasting Don Julio Añejo tequila.

Don Julio Añejo tequila is Mexico's number one selling luxury tequila. Try it and you'll be sure turn your ordinary celebration into a true fiesta!

Here's a delicious tequila cocktail recipes to celebrate Cinco de Mayo in style!

Piña Perfection Margarita

By Brian Van Flandern, Tequila Don Julio Global Brand Ambassador

Ingredients:

1 1/4 ounces Tequila Don Julio Añejo

1/2 ounce fresh lime juice

1 ounce fresh pineapple juice

Fresh rosemary

1/4 ounce simple syrup

Sprig of fresh rosemary for garnish

Preparation:

1. Muddle fresh rosemary into a cocktail shaker.

2. Add Don Julio Añejo, fresh lime juice, fresh pineapple juice, and simple syrup into the cocktail shaker.
3. Shake well and strain into a highball glass.
4. Garnish with sprig of fresh rosemary.

Ideal Serving Glass:

Highball glass

Yield:

1 drink