

**CONSUMED
WITH
PASSION**




TEQUILA INSPIRATIONS
DISCOVER UNEXPECTEDLY



WANSAS
TEQUILA



**EXPLORE
PASSION
DISCOVER
UNEXPECTEDLY**



“I would rather die of passion
than of boredom.”

—*Vincent van Gogh*

Wansas didn't begin making tequila solely to make a living—from day one they've had a true passion for the craft; an authentic tradition passed along to this day. This same passion is what also consumes the people drawn to the spirit Wansas stands for—inspiring creative expression and the power of sharing. Wansas is authentic, versatile, innovative, extraordinary and driven by the pursuit of perfection. We support the historians, writers, artists, mixologists and musicians who are consumed with the passion to explore beyond the expected. We hope to inspire you to express yourself in everything you do.



WANSAS
TEQUILA

INTRO

5 Consumed
With Passion

HISTORY

7 Ana Maria
Tequila Culture

MIX 13

Master Mixologists

TOOLS 19

Equipment
Glassware

SPRING

25 Bloomin'
Cocktails

SUMMER

41 Bright
Cocktails

AUTUMN

65 Fall For
Cocktails

WINTER

81 Chillin'
Cocktails

DISCOVER

99 Artists
Inspirations

TO BE CONSUMED WITH PASSION

Energy is all around - the earth, the wind, rain, the sun and the stars. However the most powerful lives within us- our mind, heart and soul. Our expressions are a unique, yet we connect through sharing. Tapping into our passion empowers us to pursue, explore and discover unexpected successes. By being consumed by passion, we will grow from improve on status quo and create a more flavorful, vibrant world.

THE ART OF THE TEQUILIER ANA MARIA

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History Teaches

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Tales of Tradition

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Power of Passion

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11,000 Years Ago

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Growing Season

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MYSTICAL BLUE AGAVE

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A perennial succulent, agave was deemed sacred by the Aztecs in pre-Columbian times. It was used for food and shelter, its flesh eaten and leaves dried and woven into clothing, floor mats, and thatch roofs. Long before agave was ever distilled, it was fermented into a kind of beer imbibed during religious ceremonies as a way to communicate with the gods.

THE JOURNEY AGAVE

It takes at least eight years to make a bottle of tequila, sometimes as long as 20. That's because tequila is not made from the typical grains or fruits most alcoholic beverages are made from. It is distilled from the roasted centre (piña) of the blue agave (maguey) plant. It will be harvested at between 8 and 10 years. That's about 3,000 days before the harvest, a long time to



3,500 YEARS IN THE MAKING

Tequila starts when the jimador - the harvester - cuts the agave from the ground and starts trimming away the 200-plus leaves that protect it. Much of the work is done manually, rather than by machine, starting with the first planting of the agave shoots, through harvesting, right to the bottling of the final products.



MIXOLOGIST TOOL BOX

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- 1 Long stemmed stirrer
- 2 spoons
- 3 Steel strainer
- 4 Pulp masher
- 5 Jigger
- 6 Fruit Press
- 7 Paring Knife



ESSENTIAL GLASSWARE

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Coupe

Tall

Martini

My Heritage

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My Discovery

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Why My Passion

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MIXOLOGIST ALEX GONZALES

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TRUNK ARCHIVE

TRUNK ARCHIVE

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FROM BEHIND THE BAR

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EXPRESSIONS ALEX GONZALES

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Tales of Tradition

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Power of Passion

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History Teaches

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THE ARTISTRY OF MIXOLOGY

ALI HERNDEZ

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FROM BEHIND THE BAR

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EXPRESSIONS ALI HERNDEZ

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THIS FALL PUMP IT UP

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2 oz. Tequila (Silver)
1 1/2 oz. Watermelon
3/4 oz. Fresh Lime Juice
3/4 oz. Agave Nector

PUMPKIN MARGARITA

- 1 Muddle pumpkin pieces and strain the juice from seeds.
- 2 Fill a cocktail shaker with ice.
- 3 Add the tequila, lime juice, pumpkin juice and shake.
- 4 Muddle a Fresh Serrano Chili Wheel into the cocktail.



HEATING UP TRADITION

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- 2 oz. Tequila (Silver)
- 3 Limes
- $\frac{3}{4}$ oz. Fresh Lemon Juice
- $\frac{3}{4}$ oz. Agave Nector

CHILI MINT MARGARITA

Muddle lime pieces and strain the juice from seeds.

Fill a cocktail shaker with ice.

Add the tequila, lime juice, lemon juice and agave nector –shake.

Line glass and add dashes of Fresh Serrano Chili.

THE INSIDE SHAKE UP

When you're lucky enough to find these bright, sweet-tart citrus fruits, shake them into a tequini! Bursting with flavor it will brighten up the day!



2 oz. Tequila (Silver)
1 1/2 oz. Kumquat Juice
3/4 oz. Fresh Lime Juice
3/4 oz. Soda
1 Sprig of Rosemary

CITRUS TEQUINI

- 1 Fill a cocktail shaker with ice.
- 2 Add the tequila, lime juice and kumquat juice and shake vigorously.
- 3 Strain the cocktail into a glass filled with ice.
- 4 Garnish with rosemary sprig and kumquat rounds.

WILD ABOUT W-MELON.

When watermelon is in abundance, this is a great way to use it. Mix it with silver tequila, sugar syrup, blueberries, mint and fresh lime juice. Enjoy!



2 oz. Tequila (Silver)
1 1/2 oz. Watermelon
3/4 oz. Fresh Lime Juice
3/4 oz. Agave Nector

SPICY WATERMELON

Muddle watermelon pieces and strain the juice from seeds.

Fill a cocktail shaker with ice.

Add the tequila, lime juice, watermelon juice and agave nector -shake.

Muddle a Fresh Serrano Chili Wheel into the cocktail.

FROM BEHIND THE BAR

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2 oz. Tequila (Silver)
1 1/2 oz. Watermelon
3/4 oz. Fresh Lime Juice
3/4 oz. Agave Nector

WANSAS WATERMELON

- 1 Muddle watermelon pieces and strain the juice from seeds.
- 2 Fill a cocktail shaker with ice.
- 3 Add the tequila, lime juice, watermelon juice and agave nector -shake.
- 4 Top with a Fresh Serrano Chili Wheel.

BLENDING THE WISDOM

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1 oz. Tequila (Silver)
6 oz. Strawberries
 $\frac{3}{4}$ oz. Fresh Lime Juice
1 Vanilla Cucharada

RHUBARB MARGARITA

- 1 Muddle strawberries and the rhubarb.
- 2 Add the tequila, lime juice, vanilla and crushed ice and shake vigorously.
- 3 Pour the cocktail into a glass and garnish with sugared rhubarb piece.

FROM BEHIND THE BAR

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2 oz. Tequila (Silver)
1 1/2 oz. Watermelon
3/4 oz. Fresh Lime Juice
3/4 oz. Agave Nector

WANSAS MARGARITA

- 1 Muddle watermelon pieces and strain the juice from seeds.
- 2 Fill a cocktail shaker with ice.
- 3 Add the tequila, lime juice, watermelon juice and agave nector -shake.
- 4 Muddle a Fresh Serrano Chili Wheel into the cocktail.