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[Oyamel's Third Annual Tequila & Mezcal Festival](#)



From March 1 to 14, **José Andrés** and [Oyamel Cocina Mexicana](#) will celebrate the third annual **Tequila & Mezcal Festival**. During the two-week celebration, guests will be treated to the best in premium tequilas and mezcals in flights and innovative specialty cocktails. Oyamel will also host daily complimentary tastings and cocktail demonstrations by their talented mixologists and special guests. A special menu crafted by Head Chef **Joe Raffa**, incorporating the spirits, will also be available. In addition, Oyamel is pleased to introduce newly launched mezcal, **Fidencio**.

During the Tequila & Mezcal Festival, Oyamel patrons will have the opportunity to sample some of the highest quality tequila and mezcal. Three exclusive flights will be offered at \$15 and \$16 and include **The Siembra Azul Flight** of **Blanco, Reposado, Añejo** and the **Mezcal Flight** featuring the **Fidencio Mezcal, Del Maguey San Luis del Rio and Del Maguey la Crema**. The ultimate flight is “**José’s Favorites**” and it includes **Siembra Azul Blanco, Fidencio Mezcal and Del Maguey Tobala**.

Oyamel’s creative mixologists are also creating tempting tequila and mezcal cocktails ranging in price from \$10 to \$12. These innovative concoctions include the **Oaxacan Fizz**, a twist on the Ramos Gin Fizz made with Fidencio Mezcal combined with house made horchata, Jerry Thomas bitters and egg white and the **Mexican Mai Tai** with Siembra Azul Blanco and Añejo tequilas combined with fresh squeezed lime juice, Kaluha and a touch of mint.

Complimentary tasting opportunities and cocktail demonstrations will be open to the public and held Tuesday, Wednesday and Thursday of both weeks in Oyamel’s Butterfly Bar from 4 to 6 p.m. On Tuesday, March 2, Oyamel hosts a tasting of Fidencio Mezcal with **Arik Torren** followed by a cocktail demonstration. On Thursday, March 4, special guest **David Suro** of Siembra Azul will host a complimentary tasting of his premium small batch tequila.

This is a GREAT event every year at Oyamel. If you aren’t that familiar with Tequila, or want to get more versed in your Anejos and Reposados (as well as Mezcal’s enticing dark and smoky notes), check it out.