

The Best Tequilas for Mixing Cocktails, According to Bartenders

Below, bar professionals from around the country recommend smooth and aromatic blancos that sing in cocktails, nuanced reposados, and rich, decadent añejos perfect when swapped for more traditional dark spirits in beloved classics. For readers who can't decide on just one bottle, there's a cristalino as well as a blend of reposado, añejo, and extra añejo tequilas to choose from. Happy hunting!



"I recently started working with [Volcán De Mi Tierra Blanco](#) tequila and found it very versatile for mixing various cocktails, considering there are so many flavor profile tequilas out there. Volcán is a mix of both lowlands and highlands agave. You get more of the fruit and floral-forward notes such as pear, cherries, and grapefruit from the highlands; and more minerality and earthiness from the lowlands such as agave, black pepper, anise, and cinnamon with a buttery texture and oily mouthfeel. It works great in citrus-forward drinks, as well as spirit-forward and stirred drinks such as the Rosita or tequila Manhattan." —**Amir Babayoff**, bar director, [Ophelia](#), NYC