

# FOOD&WINE

## 8 Best Tequilas for a Paloma, According to Bartenders

The [Paloma](#) is often seen as the little sister to the slightly more famous [Margarita](#), but this summer-friendly cocktail deserves to be the star of its own show.

One of the easiest cocktails to perfect at home, this simple, three-ingredient [highball](#) calls for [tequila](#), lime juice, and grapefruit soda – maybe even a salt rim or lime wheel for garnish, if you want to get fancy. Pair it with quick-and-easy snack mixes like miniature pretzels and spicy corn nuts, and you're ready to greet guests for cocktails at your next [dinner party](#).

The most important ingredient you'll need to decide about is the tequila. [Budget-friendly bottles](#) will certainly do the trick, and while [blanco tequila](#) is often the go-to, lightly aged [reposado](#) adds extra dimension plus woody spice and caramelized fruit notes to this refreshing grapefruit cocktail.

Here are eight bartender-approved bottles guaranteed to take the classic tequila cocktail up a notch or two.

### Mijenta Reposado



“I always love to use a reposado in my Palomas – that little bit of barrel age on the tequila is a gamechanger for the drink,” says Izzy Tulloch, head bartender at [Milady's](#) in New York City.

Spending up to six months in a blend of American and French oak casks gives Mijenta Reposado a fuller expression and an almost buttery mouthfeel, adding great texture to a Paloma.

“There's a hint of cardamom and a stewed banana thing happening on the palate, and this elevates the cocktail in a really cool way,” says Tulloch.