

AS EASY AS

*Uno Dos,*

**TRES**



Master mixologist Matthew Biancanello and 123 Organic Tequila founder and CEO David Ravandi at Mon-Li in Malibu, CA.



# MIXOLOGISTS LEARN THEY CAN COUNT ON 123 ORGANIC TEQUILA'S DAVID RAVANDI

by *Philip Dobard*  
photos by *Cal Bingham*



## The Man

In a world filled with fascinating people, 123 Spirits founder, CEO, and Master Distiller David Ravandi stands out. In telling the captivating story of his life and that of the brands he's developed and nurtured, including the highly regarded—and now competing—Casa Noble Tequila, the polyglot and serial entrepreneur likes to let the fruits of his labor speak for themselves.



The 123 Spirits portfolio can be easily incorporated into a variety of cocktails.



The 123 Spirits portfolio currently comprises Organic Tequila Blanco (Uno), Organic Tequila Reposado (Dos), Organic Tequila Añejo (Tres), Diablito Organic Tequila Extra Añejo, Cráneo Organic Mezcal, and El Luchador Organic Tequila Blanco 110.

## The Spirits

Employed by countless spirits brands, the term “premium” only just begins to describe the tequilas, and now mezcal, 123 Spirits has rolled out since its inception. In launching the company, Ravandi says he set out to create a “tequila for wine drinkers”: an agave spirit that channels the environmental characteristics behind its cultivation, harvest, and production processes into the still, the bottle, and, finally, the glass.

Sustainability and sensitivity to the environment are of critical concern to Ravandi and, as a result, to 123 Spirits’ business practices. In addition to relying on renewable resources, the company ensures its products are both USDA- and E.U.-Certified Organic; all of its agave plants, meanwhile,

are grown without the use of pesticides and artificial fertilizers. And while Ravandi guides and oversees the small-batch production process from beginning to end, he seeks the experience, talent, and wisdom of employees who hail from a long lineage of tequila and mezcal makers.

123 Spirits takes its name from the portfolio’s three initial releases: Organic Tequila Blanco (Uno), Organic Tequila Reposado (Dos), and Organic Tequila Añejo (Tres). Only later did Ravandi release his Organic Tequila Extra Añejo—nicknamed “Diablito,” or “little devil”—to reflect his company’s painstaking attention to detail. The expression sees an annual release of just 2,500 bottles Ravandi originally intended for personal use—the *tequilero*’s private reserve, if you will.





El Luchador Organic Tequila Blanco 110 and Cráneo Organic Mezcal now serve as the portfolio's newest entries. Cráneo, a single-estate mezcal made with 100% agave espadín, is a collaborative effort between Ravandi and several master mezcaleros. The tequila, meanwhile, is inspired by the famed masked wrestlers of Mexico and is a comparatively muscular expression at 55% ABV.

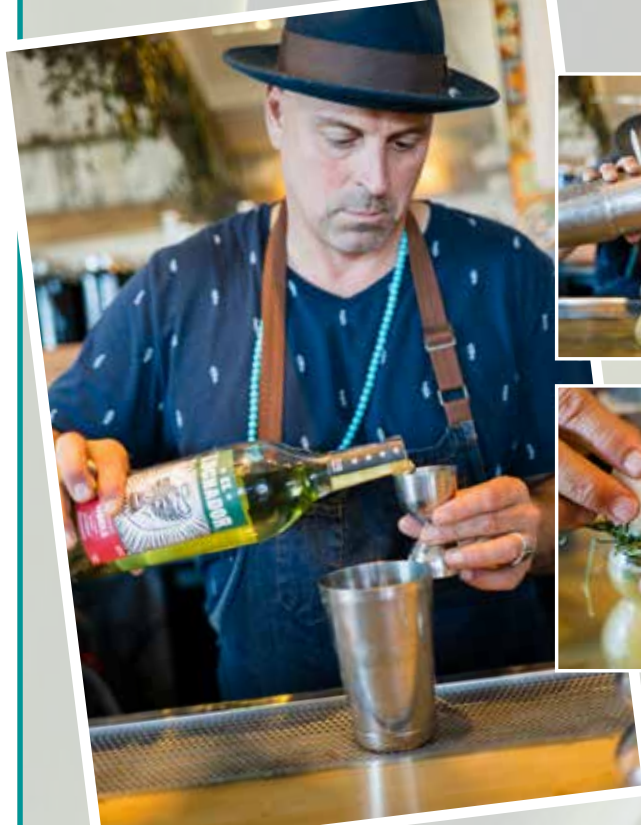


**Ravandi also serves as 123 Spirits' Master Distiller.**

## The Experience

On a recent fall afternoon, *The Clever Root* sat down with Ravandi and Malibu-based master mixologist Matthew Biancaniello to explore the versatility of the 123 Spirits portfolio through the recipes featured on this page. Biancaniello, who just opened Mon-Li, a 14-seat omakase cocktail and small-plates bar at the exclusive Calamigos Beach Club, jumped at the chance to incorporate Ravandi's singular spirits into his striking libations.

Both passionate about the concept of terroir, the men approach their respective professions in a way that showcases spirits and cocktails as gastronomic experiences unto themselves or, when paired with food, as principal players in the multi-act theater of dining. For more information, visit [123spirits.com](http://123spirits.com). ■*cr*



## Egg on Top

- › 2 oz. poblano chile-infused El Luchador Organic Tequila Blanco 110\*
- › ¾ oz. lime juice
- › ¾ oz. agave syrup
- › 4 Sungold tomatoes
- › 2 large Cuban oregano leaves

Muddle all ingredients except for the tequila. Add tequila and ice, then shake and double-strain into a Quaffer Double Bubble Layered Shot Glass. Garnish with a pheasant or quail egg.



## Peacock Feathers

- › 2 oz. Saint Lucian sea moss-infused Cráneo Mezcal\*
- › ¾ oz. fresh lime juice
- › ½ oz. raspberry-flavored white balsamic vinegar
- › ½ oz. agave syrup

Combine ingredients in a tin with ice and shake. Strain into a whiskey-tasting glass without ice and garnish with two peacock feathers.



## Passion Fruit

- › 6 oz. Cráneo Organic Mezcal
- › 2 oz. fresh lime juice
- › 2 oz. agave syrup
- › 2 oz. fresh passion fruit pulp
- › 6 wild bay leaves

Blend all ingredients and ice in a Vitamix. Pour the mixture into a hollowed-out passion fruit that sits on a jigger and garnish with a passion fruit flower. Makes six cocktails.



## Old Fashioned

- › 2 oz. 123 Organic Tequila Tres infused with shiitake, chanterelle, and lobster mushrooms\*
- › ½ oz. L'Orgeat Liqueur
- › Barspoon of candy cap mushroom-infused Angostura bitters\*

Combine ingredients in a rocks glass and stir with a large ice cube. Garnish with smoked tomatoes.

*\*Matthew Biancaniello's "Rule of Infusions": Add ingredients to fill ¾ of the vessel in use, cover with desired alcohol, and let sit for ten days.*

