

GRAN CENTENARIO – PLATA

TEQUILA BLANCO – 100% DE AGAVE

50 ML – 35% ALC. VOL.

EX HACIENDA LOS CAMICHINES,

REFORMA No. 100

LA LAJA – JALISCO 45430

HECHO EN MÉXICO

100% agave tequila rested temporarily in new white casds, which results in a slight wooden tone in flavour and aroma, as well as in colour, which distinguishes it from other silver tequilas.

At the visual analysis, it demonstrates to be limpid and intense as usual for a spirit.

At the olfactory analysis, I find a limited quantity of scents. The perfumes, which compose the olfactory bouquet, are quite clear, neat and limpid. As the description of the olfactory sensations, it is easy to identify the grass, the white peach and the white flowers.

At the gustative exam, it is not very harmonic at the palate: the alcohol sensation is lightly anesthetizing even if at the end there is a slight separation between alcohol and scents. At the retro-olfactory analysis, it confirms what we have perceived at the nose showing of respecting at least the minimum parameters.

MY PERSONAL OPINION: a simple tequila with a nose not very variegated, but with scents quite neat and limpid; its persistence (13 seconds) is really low for a spirit that a vendage tardive of Alsace results much more persistent.