

GRAN CENTENARIO – REPOSADO

TEQUILA – 100% DE AGAVE

50 ML – 35% ALC. VOL.

EX HACIENDA LOS CAMICHINES,

REFORMA No. 100

LA LAJA – JALISCO 45430

HECHO EN MÉXICO

The unique ageing process called “selección suave” contributes to the brand’s natural vanilla and clove tones, as well as the classic tanning which gives a taste and aroma different from any other reposado tequila on the market.

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

At the olfactory analysis, I find a small quantity of scents. The perfumes, which compose the olfactory bouquet, are all clear, neat and limpid. As the description of the olfactory sensations, it is easy to identify at first sight some wood, later a hint of toasted and wild flowers.

At the gustative exam, it is not very harmonic at the palate: the alcohol sensation is dominant but in a few moments the scents come out until the taste of ripe yellow fruit. At the retro-olfactory analysis, the heating sensation justified for the alcoholic percentage of the spirit is surely the first, then, something of what we have perceived at the nose (wood, grass and not much more) remain.

MY PERSONAL OPINION: a simple tequila with a nose not very interesting, but with odours broadly neat and clear; its persistence (14 seconds) is really not to be considered due to the fact of being a spirit typology.