

JOSÉ CUERVO ESPECIAL
FUNDADA EN 1795

TEQUILA REPOSADO – 100% DE AGAVE AZUL

50 ML – 35% ALC. VOL.

“LA ROJEÑA” JOSÉ CUERVO No. 73

TEQUILA – JALISCO 46400 MÉXICO

HECHO EN MÉXICO

The best selling tequila in the world, premium to other gold tequilas due to its distinctive blend of fine tequilas, which gives it an extra smooth flavour.

At the visual analysis, it demonstrates to be limpid and intense as usual for a spirit. What's more, the rays of the light reflex on the spirit.

At the olfactory analysis, I find a good quantity of scents which well accompanies with the quality of the odours. 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 the cherry, the sweet coffee, the sweet chocolate, the bonbon and the violet.

At the gustative exam, it is harmonic at the palate: the alcohol sensation is not so invasive and the gustative sensations are easily and pleasantly perceptible. The sense of gustative harmony is indeed agreeable. At the retro-olfactory analysis, the heating sensation justified for the alcoholic percentage of the spirit is surely the first, but the sensations of the nose are multiplied and extended with euphoria and amiability.

MY PERSONAL OPINION: a dense tequila full of odours at the nose; these odours want to confirm and enhance themselves at the mouth with the retro-olfactory sensations; its persistence (17 seconds) is averagely low. The final is dictated by a sweet tendency; when the sensations are finished, it is just like the lack of the dainty dish when the men are at the table for the party. A good matching for this tequila could be the combination with some dry fruit such as almonds and nuts that with their bitter sensations are able to counterbalance the final sweet tendency of the spirit