

JOSÉ CUERVO TRADICIONAL
PRODUCCIÓN LIMITADA

TEQUILA REPOSADO – 100% DE AGAVE AZUL

50 ML – 38% ALC. VOL.

“LA ROJEÑA” JOSÉ CUERVO No. 73

TEQUILA – JALISCO 46400 MÉXICO

HECHO EN MÉXICO

The traditional 100% blue agave tequila, rested in American oak barrels which gives it an ideal balance between agave and wood.

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

At the olfactory analysis, I find an adequate 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 the beginning the grass, the unripe fruit and the wood, later there is a pinch of honey and a sprinkle of white flower essence. .

At the gustative exam, it is not very harmonic at the palate: the alcohol sensation is still too much present and just in the following moment some wood and honey come out. However, the nose-mouth correspondence is good. At the retro-olfactory analysis, the heating sensation justified for the alcoholic percentage of the spirit is overhanging, therefore there is not a big opening for flavours and sensations. It is really a pity because after the olfactory exam, the taster would expect much more.

MY PERSONAL OPINION: a tequila which starts to be interesting at the olfactory level but it is not able to express itself in the moment of retro-olfactory sensations because the alcoholic note play the lord and master; its persistence (15 seconds) is very low for a spirit. Maybe, this is a typical characteristic of all the tequilas.