

TEQUILA RESERVA 1800 ANEJO

100% DE AGAVE 50 ML – 38% ALC. VOL.

EX HACIENDA LOS CAMICHINES,

REFORMA No. 100

LA LAJA – JALISCO 45430

HECHO EN MÉXICO

A classic 100% blue agave tequila aged to dignified maturity in French and American oak barrels.

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 honey, the wood, the dry fruit, the toasted, the leather, the chocolate, the dry grass and the pastry cream.

At the gustative exam, it is discreetly harmonic at the palate: the alcohol sensation is not heavy and the gustative notes are coming out, more or less, in the same way of the olfactory analysis. The final is with nut-honey. At the retro-olfactory analysis, the heating sensation justified for the alcoholic percentage of the spirit is surely the first, then the balance is almost total; it does not exist a sensation which prevails over the others, it is such as the honey was spreading over the palate in order to make more cheerful the persistence of the spirit.

MY PERSONAL OPINION: a dense spirit full of odours at the nose; these odours want to confirm and enhance themselves at the mouth with the retro-olfactory sensations, the excellence of the honey is spectacular; its persistence (25 seconds) is pretty good and so it is almost in the average of a good spirit. As regards the typology conformity, I find it in perfectly correspondence to its typology. It does not annoy and does not tire the palate; it is as the tequila stimulates the confidence sensations that allows you to drink just a little bit more because you are together with one of your best friends: the Tequila Reserva 1800. The obliged matching and in the same time the ritual combination is with a sweet chocolate to verify how the respective gustative-olfactory persistence could counterbalance.