

The TASTING

CAMINO REAL GOLD

Rather soft in the nose, with hints of pepper; the spirit picks up some vegetal tastes and roundness in the mouth. *Shaw-Ross Int'l.*

CUERVO 1800

Easily one of the tasting's smoothest, with an herbal, robust, fruity bouquet and an oaky, approachable, sweet, round taste and finish. Exceptional Quality. *Heublein, Inc.*

DOS REALES ANEJO

An atypical deep amber color; so rich in the bouquet and taste that it's almost more a brandy than a tequila; sweet, creamy, dense, caramelized finish; highly stylized. Exceptional Quality. *Heublein*

HERRADURA GOLD 100% BLUE AGAVE

Very dry, almost lean in the aroma; the flavor is elegant, smokey, slightly burnt, and mineral-like. *Sazerac*

HERRADURA ANEJO 100% BLUE AGAVE

Light aroma with complex hints of petrol and herbs; ethereal flavors, vegetal, peppery, herbal, even a touch of nutmeg, very oaky taste; finishes cleanly. Individualistic style which is highly appealing to some tasters. Exceptional Quality. *Sazerac*

PORFIDIO ANEJO 100% BLUE AGAVE

Intense mushroomy aroma with typical vegetal tones; vegetal quality continues in the taste along with fruity, round, immensely charming flavors. Exceptional Quality. *American Negotiants Co.*

PORFIDIO ANEJO SINGLE BARREL 100% BLUE AGAVE

Evergreen and earthy aromas in a rough-hewn bouquet; green vegetable, very dry flavor, almost vodka-like in its sweetness.



TEQUILA Tasting Memo

The Flight

Pour a half dozen tequilas for your tasting, starting with one silver followed by five gold and/or anejo tequilas.

The Food

Serve appropriate food (i.e. salsa, guacamole, nachos, unsalted tortilla chips) with each flight or, if preferred, after the tasting.

The Palate Cleanser

Cleanse the palate in between samplings with thin slices of fresh lime.

The Glasses

Use tulip-shaped, stemmed wine glasses for the tasting, not tumblers. Make each tasting portion one to one-and-a-half ounces.

Don't Mix

Serve the tequilas neat (uncut and full-strength) at the tasting. If mixed drinks, like margaritas, are desired, prepare them after the tasting, using fresh ingredients.

SAUZA CONMEMORATIVO ANEJO

The integrated, sweet bouquet offers supple, perfumed aromas of cherry and white pepper; sweet/sour taste is satisfying, stylish, delicious. Exceptional Quality. *Domestq Importers*

SAUZA TRES GENERACIONES ANEJO

The intriguing bouquet has a Cognac-like soapy quality, with spice and pine accents; peppery, well-balanced, ripe, full on the palate; warm, extended, complex aftertaste. Exceptional Quality.

EL VIEJITO ANEJO 100% AGAVE

Cooked vegetable bouquet, high alcohol; wood, mint, evergreen, and herbs are apparent in the flavor. *Paterno Imports*

PATRON ANEJO 100% BLUE AGAVE

Vivaciously fresh bouquet of grapefruit, orange, and even spearmint; enticing, almost buttery taste; finishes with finesse and elegance. Exceptional Quality. (FPP) *Jim Beam Brands*

SAUZA HORNITOS 100% BLUE AGAVE

Semi-dry, peppery aroma is delightful and even shows some licorice/anise; almost wine-like on the tongue; reminiscent of peaches, apples, pears. Exceptional Quality. (FPP) *Domestq Importers*

EL TORO GOLD

The peppery, assertive bouquet is balanced nicely by herbal, floral, slightly sweet flavors; a graceful Gold, to be sure. (FPP) *UD Glenmore*

Our panel of tequila tasters included **Lavada Blanton**, *Penthouse Magazine*; **Joe Santo** and **James Oliver**, *Arizona 206-Manhattan*; **Gary Regan**, author of *The Bartender's Bible* (Harper-Collins); **Paul Pacult**, *F. Paul Pacult's Spirit Journal*; **Harriet Lembeck** and **Joshua Greene**, *W&S*. ■

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