

# PORFIDIO - WORLD CHAMPION ANEJO TEQUILA

## Rated #1 At The World Spirits Championship

### ANEJO TEQUILA

**98** PORFIDIO (MEXICO) 100% BLUE AGAVE SINGLE BARREL ANEJO TEQUILA 80 PROOF. Medium gold with a copper glow. Full body. Tropical fruits, butter-scotch, cedar, orange flowers. Rich, plish texture. Strong herbal entry. Warm and soft wood and brown spice elements build up. Long, smooth finish. **\$36**

**96** PATRON (MEXICO) 100% BLUE AGAVE TEQUILA 80 PROOF. Deep gold. Full body. Tropical fruits, caramel, cedar and herbs. Rich, silky texture. Upon entry there is a powerful surge of fruit and spice. Deep wood and fragrance components are beautifully balanced. Tremendous, deep finish. Impeccable harmony. **\$85**

**94** SAUZA (MEXICO) TRES GENERACIONES ANEJO TEQUILA 80 PROOF. Gold. Medium full body. Mocho, pear, herbs and pine. Soft, silky texture. Flavors and fragrance are intense on the palate. Pretty brown spices add dimension. A complex style. **\$34**

**92** HERRADURA (MEXICO) ANEJO 100% BLUE AGAVE TEQUILA 80 PROOF. Deep gold with a copper tint. Medium full body. Herbs, cedar, citrus and vanilla. Rich, plish texture. Strong herbal entry. Warm and soft wood and brown spice elements build up. Long, smooth finish. **\$36**

**92** VIUDA DE ROMERO (MEXICO) 2-YEAR OLD ANEJO TEQUILA IN-MEMORIAL 80 PROOF. Gold with a copper tint. Medium full body. Popover, herbs, lime and vanilla. Deep, lush texture. Fabulous combination of succulent tropical flavors with a touch of brown spice. Long, rich and creamy finish. **Best Buy: \$19**



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**89** AZABACHE (MEXICO) ANEJO 100% BLUE AGAVE TEQUILA 80 PROOF. Yellow. Medium full body. Sandalwood, jasmine, tangerine and honey. Soft, smooth texture. Loaded with exotic fragrance and tropical flavors. A sensation of sweetness is additional embellishment. Rich, long finish. **\$39**

**88** SAUZA (MEXICO) COMMEMORATIVO ANEJO TEQUILA 80 PROOF. Medium body. Caramel, fig, pecan, tropical fruit. Lively, bold texture. Almost sweet, deep and woody finish. **\$21**

**85** PORFIDIO (MEXICO) ANEJO 100% BLUE AGAVE TEQUILA 80 PROOF. Medium body. Lilacs, white pepper, anise and limestone. Soft, silky texture. Mineral and floral elements are noted on the palate. A dash of spice adds complexity. **\$35**

### GOLD TEQUILA

**88** CUERVO (MEXICO) 1800 TEQUILA 80 PROOF. Yellow with a golden glow. Medium light body. Licorice, dried peach and caramel. Hard. Powerful and assertive fragrance. Smoother in the middle as a touch of soft wood is noted. Fruity finish. **\$18**

**84** JUAREZ (MEXICO) GOLD TEQUILA 80 PROOF. Gold with an amber glow. Medium light body. Smoke, almond and tea. Light texture. Tart, slightly tannic entry. Unusual style combining dryness on the palate with aromas found at a campfire. **Best Buy: \$7**



### SILVER TEQUILA

**91** PATRON (MEXICO) SILVER 100% BLUE AGAVE TEQUILA 80 PROOF. Medium full body. Dill, tropical fruits and pine. Lush and slightly oily texture. Rich fruity on the palate. Smooth, long and fragrant finish. **World Champion Silver Tequila: \$30**

**90** AZABACHE (MEXICO) BLANCO 100% BLUE AGAVE TEQUILA 80 PROOF. Light amber. Medium body. Anise, ginger, pomace and herbs. Round, soft entry. Highly fragrant on the palate with stone, grappa like components. Rich, long finish. Exotic style. **\$35**

**89** HERRADURA (MEXICO) SILVER 100% BLUE AGAVE TEQUILA 80 PROOF. Medium full body. Basil, juniper, smoke and limestone. Thick, rich texture. Herbs are pronounced. Exotic, grappa like components contribute complexity. A drink to savor. **\$20**

**88** PORFIDIO (MEXICO) SILVER 100% BLUE AGAVE TEQUILA 80 PROOF. Medium body. White pepper, straw and perfume. Lush texture. Excellent integration of spice and delicate fragrance. Soft, elegant finish. **\$25**

**88** JUAREZ (MEXICO) SILVER TEQUILA 80 PROOF. Medium body. Lime, herbs and grain alcohol. Smooth, silky texture. Slightly sweet impression, with a lava rock and grappa like note. Dry, clean finish. **Best Buy: \$7**

**82** DISTINGT (MEXICO) PLATINUM TEQUILA 80 PROOF. Medium light body. Black pepper, dried peach and dried herbs. Light, easy texture. Soft, spicy flavors on the palate quickly intensify. Tart, herbal finish. **\$15**

As Seen in **Wine enthusiast** A Partial Listing



## Tequila

Tequila is a paradox. The rough and tumble town of Tequila, in the high plains of west-central Mexico, is in keeping with the image of bottled Tequila as a rough and tumble firewater. As unpolished as the region may be, however, the spirit has evolved into a smooth, sophisticated beverage, especially the products from artisan producers. These top-end brands have taken Tequila decidedly upscale. With the improvement in quality and the expanding appetite for Southwestern and Tex-Mex cuisine, not to mention the nation's reformed affair with the Margarita, Tequila is one of the few spirits boasting of increased sales.

### THREE PRODUCERS THAT STAND OUT

The Tequila market has long been dominated by two large producers, Sauza and Jose Cuervo, who control nearly 75% of the U.S. market. They have paved the way for the introduction or rediscovery of the artisan brands especially the three who dominated this tasting: Herradura, Porfidio and Patron. Herradura is the oldest and best established of the three, with a long standing reputation for top notch quality. Herradura Silver scored 89 points, Reposado scored 91, and Herradura Anejo scored 92. Porfidio, whose Single Barrel Anejo (98) received the highest overall rating, is by comparison a relative newcomer, having been launched in the U.S. a mere six years ago. The most expensive of the top three producers, it carries a \$72.99 price tag. Like Herradura, it uses 100% blue agave plants, but here is where the similarities end. Porfidio is essentially a single distillate, buying top quality distillate and supplementing it with a minimal amount of other agave. The true craftsmanship is in the aging and blending. Their flagship is aged in American white oak barrels. After three years all barrels are tasted and the best are bottled without blending. They become the Single Barrel Anejo, a process unique among Tequila producers.

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## ANEJO **TEQUILA**

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100% BLUE AGAVE  
SINGLE BARREL ANEJO,  
TEQUILA 80 PROOF. Medium  
gold with a copper glow. Full  
body. Tropical fruits, butter-  
scotch, cedar and fresh flowers.  
Rich, plush texture. A sensual  
and flavorful delight. Rich fruit,  
floral and wood elements are  
superbly blended. Soft and  
creamy in the middle with sweet  
impression and heady fragrance.  
Sip slowly, as with any great  
spirit. **World Champion Anejo  
Tequila. \$73**



# Tequila

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## *THREE PRODUCERS THAT STAND OUT*

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