

BLANCO TEQUILA

Technical Data Sheet

GENERAL INFORMATION

Category: 100% Blue Agave Tequilana Weber

Class: White

Process: Made with agave from the Altos de Jalisco highland region, harvested after 6 to 8 years. The agave is slow-cooked and fermented for a minimum of 120 hours, accompanied by the soothing sound of classical music. The tequila is double-distilled in a copper still.

Alcohol Content: 55% ABV / 110 Proof

TASTING SHEET

Appearance

Excellent transparency and clarity, with a full-bodied presence in the glass, inviting you to explore its depth and elegance.

Aroma

This tequila presents a captivating aroma with fruit notes such as peach and green guava, citrus notes of lime and grapefruit, and herbal hints of mint, olive trees, and olives. The essence of raw and cooked agave is beautifully complemented by light hints of spices, including cinnamon and pepper, offering a complex and inviting bouquet.

Flavor

The initial taste is silky smooth, confirming the rich aromas and transporting you to the flavors of raw agave. It features elements such as mint, spearmint, and olives, with the citric characteristics of grapefruit and lime. The finish is sweet with cooked agave and a light spicy pepper that confirms a balanced and harmonious tequila, leaving a lasting impression.



ELEMENT BARREL

PRODUCER INFORMATION

About the Distillery:

This Blanco Tequila hails from one of the top ten Tequileras in the world. The distillery is committed to producing premium tequila using 100% Blue Agave Tequilana Weber, harvested from the rich soils of the Altos de Jalisco highland region. The agaves are carefully selected and harvested after 6 to 8 years, ensuring optimal maturity for the best flavor. The production process includes slow cooking the agaves, fermenting for a minimum of 120 hours with the soothing sound of classical music, and double distilling in copper stills. Tequila Viva México prides itself on maintaining the authenticity and heritage of traditional tequila-making while ensuring the highest standards of quality.

Attributes:

SMELL: Captivating fruit notes of peach and green guava, with citrus notes of lime and grapefruit, and herbal hints of mint, olive trees, and olives.

TASTE: Silky smooth with flavors of raw agave, mint, spearmint, and olives, balanced by the citric characteristics of grapefruit and lime. A sweet finish of cooked agave and light spicy pepper.

SUMMARY: A tequila with excellent transparency and clarity, full-bodied, and offering a rich, complex sensory experience that is both inviting and satisfying.



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