

# Tapatio Tequila

## Tasting Notes

### Tapatio Blanco

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**Nose:** Immediately noticeable uncooked runner beans, then a surge of white pepper and spices (clove, cinnamon), hints of tea and citrus, buttered new potatoes and a cream soda aroma. With time some apple and floral notes appear. Complex for a blanco.

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**Palate:** Immense, mouth-coating pepper rush with some residual sweetness (white chocolate?) and the legumes from the nose lurking in the background. Boisterous and assertive without being harsh, although the huge pepperiness may be too challenging for the faint-hearted. 100% pure, fresh, in-your-face agave character.

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**Finish:** Long and spicy. The sweetness comes forward to round things out as the pepper slowly fades.

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**Comment:** The essence of agave. If you don't enjoy Tapatio Blanco, then you just don't like agave and you might as well give up drinking tequila, because this is exactly as a blanco should be.

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### Tapatio Reposado

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**Nose:** Mellow agave, with more pronounced apple character than the blanco. Tapatio's trademark pepperiness also very much in evidence. Becomes creamy and sweet, like Milkybars. Spices, grilled peppers and a faint trace of woodsmoke as it develops.

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**Palate:** Less assertive than the blanco, but still plenty of pepper along with the other flavours from the nose. Balanced and creamy, with the spices mingling well with the vegetal elements. Mellowed by the wood.

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**Finish:** Smooth, but still spicy. Fades slowly.

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**Comment:** More restrained than the blanco, but the agave character still shines through and is complimented by the subtle, rounded wood influence.

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## Tapatio Anejo

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**Nose:** Richer and noticeably more creamy than the younger expressions, with the agave more in the background and the rampant spice and peppers more rounded and subtle.

**Palate:** Medium-full. Deliciously smooth, with some cocoa and extra wood spices (cinnamon, some clove) perfectly mingling with the ever-present pepper and vegetal notes from the agave. Worryingly drinkable.

**Finish:** Still spicy and mouth-coating, with a herbaceousness not present in the younger expressions. The extra complexity from 18 months ageing is most obvious in the finish as the rich agave slowly fades from the tastebuds.

**Comment:** Fascinating - one taste just isn't enough. An incredibly more-ish anejo.

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## Tapatio Reservas de la Excelencia

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**Nose:** A quite extraordinary nose. The concentration of aromas far exceeds the standard anejo. The creamy oak is very big, as is to be expected after 3-4 years of ageing in new French Oak, but it never overwhelms the pure, intense agave aromas of buttered grilled peppers and spice. Toffee-apples, pastry-crusts and some delicate floral notes of sweetpea as the aromas develop.

**Palate:** Fabulous intensity of flavour, with all the elements from the nose perfectly delineated. Wonderful pure agave, spongecake sweetness, spices, brown sugar, cocoa and a pleasantly tweedy note - all bound together into a sumptuous whole by the enveloping creamy oak.

**Finish:** Warm, rich, absurdly intricate and incredibly long, with the oak character becoming slightly drying toward the death. Wave after wave of perfectly intermingling flavours. Mind-bogglingly complex, with depths previously unimaginable for a spirit in this category.

**Comment:** No tequila has a right to be this beautiful. A stunning drink that deserves to be mentioned with the very finest whiskies, cognacs and rums. Not just the finest tequila that this taster has ever encountered, but easily bears comparison with the very finest spirits this taster has ever encountered.

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