

TEQUILA



Handcrafted
to be **{unique}**

Created using the traditional method of Brick Ovens which gives Tequila Baluarte it's unique flavor and distinctive herbal notes and the sweetness of cooked Agave.



Baluarte Anejo XV

Agave: Tequilana Weber (with some years to mature)

Region: Arandas, Jalisco

Cooking: Cooked for 48 hours in traditional masonry oven

Distillation: Double distillation in copper-column stills

Aging: Aged for 12 months in white oak barrels with an additional 3 months in French oak barrels. Total aging 15 months

Tasting notes

Appearance: Gold with coppery hues, crystalline denoting excellent filtration, with an excellent body.

On the nose: a complex profile with fruity aromas and red fruits such as cherry and banana, citrus fruits such as orange which are accompanied by sweet notes such as caramel and vanilla, notes of wood such as Oak accompanied by subtle notes of chocolate.

To Taste: extremely soft, silky in the mouth, balanced where we verify an extraordinary flavor which is made up of sweet notes such as caramel, vanilla flavor notes, notes of banana, oak and cherry.

