

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 Blanco

Agave: Tequilana Weber

Region: Arandas, Jalisco

Cooking: Traditional masonry oven

Distillation: Triple distillation in
copper-column stills.

Tasting notes

A great body with clear and brilliant, silver
shades; fragrant cooked agave scents with
fresh herbal hints. It has a sweet flavor
with overtones of vanilla, caramel and
herbal notes from the freshly cut agave
plant. It brings a clean finish with a soft
aftertaste.

