

NEW

TEQUILA  MEXICO



## LOKITA TEQUILA **BLANCO**

40° / 75 CL

**APPEARANCE :** Transparent and brilliant.

**NOSE :** Discover the delicately cooked agave as first note, followed by a hint of citric, pear, apple, pineapple, tamarind and soft herbal notes.

**PALATE :** The taste is intense, with honest personality. The palate reveals notes of lemon, pear, apple and pineapple.

**FINISH :** A fresh and rounded flavor to finish with an elegant aftertaste. Its full-body and exquisite aroma will conquer your palate.

**PAIRING :** Ideal to pair with seafood and fresh dishes with citrus hints as ceviche. Fish and shellfish have a silky and slightly sweet taste that combines perfectly with the lightness of Lokita Blanco.

## LOKITA TEQUILA **REPOSADO**

40° / 75 CL

**APPEARANCE :** Brilliant light straw.

**NOSE :** Delight yourself with its notes of well-cooked agave, mandarin and lemon, tamarind, with a hint of cinnamon, pepper and cloves.

**PALATE :** A rounded aroma with a touch of dried fruits perfectly cooked.

**FINISH :** Elegant long lasting aftertaste.

**PAIRING :** Spending more time in the oak barrel provides Lokita Reposado soft accents of dried fruits and a more woody touch, it is ideal to pair with soft meats such as poultry and fish-based dishes.

**AGING :** 3 months in new 200L American Oak barrels.

## LOKITA TEQUILA **ANEJO**

40° / 75 CL

**APPEARANCE :** Brilliant amber.

**NOSE :** Delight yourself with elegantly aromas of overcooked agave, a rich blend of plum and tangerine hints, with a touch of orange blossom and jasmine. Enjoy its pleasant oak and toasted almond notes.

**PALATE :** A lot of personality with a moderate smoked attack.

**FINISH :** The ripe agave stands in a long and complex finish with notes of toffee, oak and cherry followed by a smoky aftertaste.

**PAIRING :** Thanks to its woody notes and hints of toffee, it is ideal to accompany typical "sweet- spicy" Mexican dishes such as mole and cochinita pibil. It goes perfectly with a cut of roasted meat and desserts.

**AGING :** 14 months in 225L French Oak barrels previously used for wine aging.