

TEOUILA EL PATRIARCA

REPOSADO

Tequila El Patriarca Reposado is produced and bottled with the same traditional and high-quality process than of our Silver Tequila, but it is additionally rested for a 6-month period on French Oak Barrels from where it acquires its unique flavor and color.

Our Tequila Reposado is also:

- Additives Free
- · With no added Sugar and;
- *100% made with blue agave.

View: It presents transparency and very intense bright colors, with golden sparkles and yellow tones typical of a good barrel toasting.

Nose: In the upper part of the glass, we find slightly notes of banana, pear, a mixture of citrus fruits and a little beat of peanuts. Lower we find floral notes of orange blossom and anise. In the middle we have the presence of rosemary, the sweet note of anise and dill. On the banks we distinguish notes of cinnamon, vanilla, pepper, cloves, chocolate, agave cooked and sweet pumpkin.

Palate: A little sweetness is perceived with the typical astringent flavor of toasted wood and a slightly acidic hint of pineapple. We also find a very light note of smoke and in the aftertaste is appreciated the fruity, soft spicy and agave cooked notes (cinnamon, peppermint, vanilla, caramel) with a long final bouquet, characteristic of a balanced and complex tequila.

Body: When turning the glass, we can see that the tequila has a medium body.

Awards:

National Awards:

National Award for the best agave producer *Premio Nacional al mejor productor de Agave dentro de la DOT" 2017, 2018, 2019.*

Winner in different categories:

The agave with more sugar (BRICS) 2019 The heaviest blue agave. 2018 and The agave with the biggest size 2017



TEQUILA EL PATRIARCA

TEQUILA RECIO CON CARÁCTER

TEQUILA EL PATRIARCA

REPOSADO





























elpatriarcatequila.com





Tequila El Patriarca Reposado

Type: Reposado

Vintage: Aged in French oak barrels for 8 months.

40.0% Alc. Vol.

Varietal: 100% Agave Tequila Weber

Region: Jalisco's Highlands

Visual sensory features

COLOR: Light yellow with golden sparkles.

TRANSPARENCY: Bright crystalline

BODY: Full-bodied, unctuous, with high adherence in the glass (slow descent of tears or legs).

Sensory characteristics in smell.

Aromas of cooked agave, fresh agave, herbaceous aromas, along with sweet and woody aromas

from the French oak barrels.

Sensory features mouth

Smooth, Warm and soft on the palate.

Soft barrel notes, slight freshness on the palate, soft notes of cooked agave.

Balanced alcoholic notes.