



EXCELLIA TEQUILA AÑEJO

100% Weber Blue Agave

A Tequila Grand Cru, elegant and sophisticated, which incarnates a true Tequila of tasting by its search for excellence. Made exclusively from blue agaves and undergoes a unique double ageing process in barrels of prestigious Cognac and Sauternes Grand Cru. Aged for eighteen months, Excellia Añejo delivers aromas of sweet wines (ripe and sweet grapes, dried apricots and pears) with constantly evolving notes of rancio, spices and cooked herbs, leather and sandalwood. The palate is intense and round with intense woody and tannic notes mixed with fresh spicy and slightly peppery notes. The finish is progressive, long and balanced revealing notes of cocoa and orchard fruits. Each bottle is labelled and bottled by hand.

Tasting notes

Color

Amber

Aroma

Notes of cooked agave, oak and dried fruits

Taste

Aromas of dried apricot, baked spices are followed by pepper and sweet charcoal. The palate is strong with a tannic woodiness and a well-balanced finish with lingering notes of cocoa and orchard.

Finish

Earthy and powerful in the finish

About the Producer Built upon deeply rooted traditions and the pursuit of excellence, a fusion where Mexican craftsmanship, directed by Carlos Camarena, award-winning tequila producer meets the French expertise of Jean-Sébastien Robicquet, master-blender and founder of EWG Spirits & Wine. Produced from estate grown blue agave plants 8 to 10 years old, cut by hand and cooked slowly in traditional bricks and stone ovens. The cooked agaves are shredded and crushed to extract the aromatic agave juice and then fermented in wooden vats and twice distilled. A separate aging is made in vintage grand cru sauternes casks and in twenty-years-old cognac barrels to complete this very authentic tequila making process.