



EXCELLIA TEQUILA_{BLANCO}

100% Weber Blue Agave

Excellia Blanco Tequila is handcrafted in the highlands of Jalisco from 100% agave Tequilana Weber Blue. The plants are estate-grown, cut by hand, and slowly cooked in traditional brick and stone ovens. Shredded and crushed to extract the aromatic agave juice, which is later fermented in wooden vats and distilled twice in copper stills. Excellia Blanco rests for a few weeks in grand cru sauternes wine casks and cognac barrels, just enough to extract subtle flavours from the casks, preserving the original flavours of the agave.

Tasting notes

Aroma

Cloves, tobacco and brioche notes

Taste

Complex with a mix of spices, vanilla, fruits and leather aromas

Finish

The finish is long on the mid-palate and presents dried spices and faint jasmine notes.