

ULTIMA WINE & TEQUILA LIST



Ceja Vineyards

Ceja Vineyards is a family-owned winery in Napa founded by Mexican-American immigrants. The Ceja family have been growers in the Napa and Sonoma valleys in California for three generations. Protected from harsh weather by the Coastal Range, Carneros summer days are warm with cool nights and winters are mild. As a result, grapes stay on the vine longer, reaching high acidity and full flavor development. Ceja Vineyards' showpiece is their Cabernet Sauvignon, which features aromas of black cherry, fleshy currant, wild berry, plum and spicy anise. The palate showcases classical Napa Valley Cabernet expressing depth and well-structured tannins.

Los Carneros & Napa Valley Wines

Influenced by the cooling effect of the Pacific Ocean and a combination of summer fog, warm days and a long growing season, these elements have lifted California wines to an epic status. The regions unique characteristics are based on climate and its geographic features – the Pacific Ocean, the Coast Mountain Ranges and the San Francisco Bay – that affect the region's *terroir* and put a distinctive stamp on its grapes.

Chilean Wines

West of the Andes, Chile's climate varies from the heat of the arid rocky mountainous desert to the north and the icy, Antarctic expanse in the south. Midway between the two are the warm, fertile valleys that are home to this nation's vineyards. There are a wide selection of international varieties planted, including Cabernet Sauvignon, Merlot, Chardonnay and others. In truth, much of what was once thought to be Merlot has recently been identified as Carmenère, a rarely planted variety of Bordeaux.

Argentinean Wines

Like Carmenère in Chile, Argentina has its own French variety, Malbec. This grape, historically thought of as a minor Bordeaux variety, as well as playing a role in the appellations of the south-west of France, such as Cahors, is behind some of Argentina's top reds. Torrontés is a white variety with some character and can produce fresh and aromatic wines.

Spanish Wines

If you had to summarize Spanish wines in a single word, hands down it would be "value." Not only are Spanish wines able to boast on the value front, but also on the quality, tradition and technology fronts. Spain pastures third place worldwide for its wine producing capacity.

WINES BY THE BOTTLE

Bottle

Alternative Whites

St. Lucas Torrontés, 2006, Mendoza, Argentina 25.
bold floral bouquet with hints of rose petals, tropical fruit and candied peach with a zing of spice

Crios de Susana Balbo Torrontés, 2007, Mendoza, Argentina [Robert Parker Rating - 90 pts] 30.
dry with a creamy texture, intense flavors of honey, white pear and exotic spices

Rosé, Ceja "Bella Rosa", 2007, Sonoma Coast 30.
crisp tart cherries, pomegranate, cranberries and rose petals

Vina Mar, Sauvignon Blanc, 2008, Casablanca, Chile 32.
intense floral aroma with herbaceous flavors of ripe grapefruit, tangerine and fleshy pineapple

Ceja Sauvignon Blanc, 2006, Napa Valley 35.
bold and tangy with hints of guava and gooseberry

Chardonnay

Doña Paula Estate, 2006, Mendoza, Argentina 30.
aromas of pears, peaches, apricots and citric fruits

Jean Bousquet, 2006, Chile 30.
made with organic grapes; pleasant aromas of citric fruit and pineapple

Zolo, 2007, Mendoza, Argentina 38.
crisp, clean and balanced with beautiful tropical fruit aromas

Errazuriz, 2006, Chile 42.
tastes of fresh pineapple, mandarin oranges and papaya

Catena Alta, 2005, Mendoza, Argentina [Robert Parker Rating - 92 pts] 65.
ripe pear and fig flavors with light notes of tropical fruit and delicate floral tones

Alternative Reds

Viña Clina "Alcance" Merlot, 2005, Chile aromas of red fruits, plums, cassis and a hint of smoky oak with well-integrated tannins	38.
MontGras "Quatro", 2007, Chile a blend of four grape varietals with the taste of plum, fig, berries, black pepper and chocolate	39.
Ceja Syrah, 2005, Napa Valley aromas of blackberries and pepper with hints of leather and spice	40.
Ceja Merlot, 2004, Napa Valley aromas of dazzling raspberries and black fruit that open to bright cherry notes	40.
Montes Alpha Syrah, 2006, Chile strong and full bodied with notes of tobacco and leather	45.
Valduero Crianza, 2004, Spain opaque purple in color; with notes of black current, blackberry and liquorish	45.
Rupestre, 2004, Argentina fresh red fruit aromas with notes of vanilla and spices; 65% Malbec, 25% Merlot, and 10% Tannat	68.
Fabre Montmayou, 2004, Argentina an explosion of red fruits like strawberries and plums; French oak adds delicious hints of vanilla; 85% Malbec, 10% Cabernet Sauvignon, 5% Merlot	85.
Cheval des Andes, 2004, Argentina [Robert Parker Rating - 93 pts] warm notes of tobacco, red berry fruit and homemade jam; 55% Malbec, 43% Cabernet Sauvignon, 2% Petit Verdot	90
Almaviva "Mari Puramel", 2005, Chile [Robert Parker Rating - 95 pts] notes of violets, minerals, smoke, espresso and blackberry; 73% Cabernet Sauvignon, 23% Carmenere, 4% Cabernet Franc	100.
Montes Alpha "M", 2005, Chile [Wine Spectator Rating - 95 pts] a high end red blend of Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Merlot	110.

Cabernet Sauvignon

- Rutini, 2006, Mendoza, Argentina 36.
fruity aromas with hints of vanilla and chocolate that blend into spice and coffee flavors
- Root 1, 2007, Colchaqua Valley, Chile 38.
a rich ruby red color with tastes of black cherry, plum, vanilla and toffee [85% Cabernet 15% Syrah]
- Susana Balbo, 2003, Mendoza, Argentina [Robert Parker Rating- 91 pts] 60.
a classic cabernet with aromas of rich fruit and ripe tannins
- Como Sur 20 Barrels, 2006, Chile 60.
deep with a rich spicy foundation filled with notes of plums, blueberries, cassis and black pepper
- Ceja, 2005, Napa Valley 75.
aromas of spiced smoky rum, toasted plums and bright cranberries

Malbec

- Doña Paula Estate, 2008, Mendoza, Argentina 30.
plums, black cherries, licorice and dried herbs
- Ombu, Malbec, 2006, Mendoza, Argentina 42.
a medium body with a beam of red currant, floral, cedar and roasted vanilla notes
- Jean Bousquet Malbec, 2006, Chile 48.
made from organic grapes; ripe and flashy with lots of mocha, spice and fresh black & red berries
- Tierras Altas "Gran Reserve", Malbec, 2004, Mendoza, Argentina 50.
aged in French Oak barrels; aroma of vanilla with hints of red fruits, chocolate and tobacco
- Tikal "Amorio", 2006, Mendoza, Argentina [Robert Parker Rating - 92 pts] 60.
a rich creamy blend of red berries, charred oak and cherry
- Melipal "Reserve", Malbec, 2006, Mendoza, Argentina 70.
mature red fruit, black currants, cooked plums, white chocolate, smoke and spices

Dessert Wine

- Gelosia Tempranillo Port, 2003, Argentina 30.
aromas of red fruit marmalade and chocolate - velvety, sweet and delicate
- Ceja Vineyards "Dulce Besso", 2006, Napa Valley [half bottle] 60.
a rich opulent concentration of sweet spice, vanilla, apricot, apple and lime oil

THE ESSENCE OF MÉXICO



Tequila is North America's first distilled spirit, and has been produced in México since shortly after the Spanish conquered the country in the early 1500s. To be classified as tequila, it must be made from no less than 51% Weber blue agave. Better and high-end tequilas are made from 100% Weber blue agave. Today's fine tequilas are highly coveted by collectors worldwide—for both the smooth aromatic liquor and the handcrafted decorative bottle.

México's tequila producers, almost all located in a one hundred-mile radius of the town of Tequila in Jalisco State, distill hundreds of brands, some the old way - in small lots in tiny family-run *fabricas* - most in ultra-modern distilleries. As of November 24, 2008, there are 129 registered tequila distilleries producing 898 certified brands.

Tequila “Blanco” or “Silver”

Clear, un-aged tequila that is normally bottled right after being distilled. When the clear white tequila drips from the cooling coils of the *alambique*, it is correctly called *silver* or *plata*, but is more commonly called *white* or *blanco*.

Tequila “Reposado” (Rested or Aged)

The first definitive level of aging is termed *reposado* or rested and mandates that the tequila remain in wood for a period of 2 months but no longer than 12 months. This is a requirement of the Mexican government. Each distillery has its own preference for the type of barrel used in aging. Some of the most common are made from French oak or White oak. The type of barrel used and the resins along with tannins exuded have a dramatic impact on the finished product and produce the subtle nuances that distinguish one tequila from another.

Tequila “Añejo” (Extra Aged or Vintage)

The next level of aging is the *añejo* tequilas. *Añejo* can only appear on bottles that contain tequila, aged in oak barrels having a maximum capacity of 600 liters, a minimum of 1 year. A year of resting in a cool bodega produces a smoother and more sophisticated taste. American whiskey barrels, French oak casks, or cognac barrels, are commonly used to age this tequila. *Añejos* are typically aged between 1 and 3 years. They are darker in color, more complex in flavor and smoother than *reposado* tequilas.

Tequila “Extra Añejo” (Ultra-Aged)

Ultra-aged or *Extra Añejo* tequila has been aged for a period of at least 3 years, without specifying the aging time in the label, in direct contact with the wood of Holm oak or Encino oak containers with a maximum capacity of 600 liters.

30-30 Blanco 10.

mild and short burning alcohol sensation with an agave and slight chemical taste

30-30 Reposado 12.

aged in White oak barrels for 7 months; hints of agave, oak, sweet cinnamon spice

30-30 Añejo 14

aged in White oak barrels for 20 months to obtain its smooth, unique flavor, body and aroma

1800 Silver 8.

aged 45 days in White oak; this 100 proof tequila has a stronger presence of alcohol and a hot finish

1800 Reposado 10.

aged in French and American oak for 6 months; intense floral and agave followed by spice, smoke, fruit and wood.

1800 Añejo 13.

nuts & spice, sweet but faint agave; medium body offers a flash of sweetness

4 Copas Blanco 15.

a very nice body consisting of earth, agave, citrus and slight pepper

4 Copas Reposado 18.

sweet taste with low bitterness; moderate earthy and floral flavors with mild fruit, caramel and smoke

4 Copas Añejo 25.

aromas of earth and floral are followed by moderate notes of fruit, vanilla, spice, caramel, and smoke

Aha Toro Añejo 17.

cedar wood and nougat flavors; long finish with chili, brown sugar and an edge of coffee

Amate Reposado 14.

aged 6 months in American White Oak barrels; sweet and vegetal; flavors of peppers, pipe tobacco and cream

Arette Blanco 12.

a pleasant agave body with mild hints of earth smoke and spice

Arette Reposado 14.

aged more than 8 months; intense agave and floral flavors followed by mild accents of earth, vanilla and spice

Arette Añejo 20.

moderate hints of floral, agave, and earth accents are followed by mild vanilla, fruit and spice flavors

Arroyo Negro Blanco 12.

triple distilled for smoothness; light to medium on the tongue with the taste of agave and earthy tones

Arroyo Negro Reposado 14.

earthy agave flavors with moderate oak lead to a finish of caramel and agave flavors

Asombroso El Platino 12.

peppery and tangy then moves to ripe agave notes combined with white chocolate

Asombroso Añejo 30.

aged 5 years in French oak casks; leads with prominent honey then transforms to a buttery vanilla finish

Baluarte Reposado 15.

low alcohol taste, herbal nuance with a highly round sweet note of the barrel and a long after taste

Berrueco Reposado 13.

strong and pungent and moderate agave intensity; hot, medium sweet, and medium bitter finish

Berrueco Añejo 16.

flavors of fruit, floral and oak elements with a caramel, vanilla and smoke finish

Cabo Wabo Blanco 10.

the taste is sweet, buttery, fatty and intensely peppery

Cabo Wabo Reposado 12.

intense flavors of floral, fruit and earth accents are followed by moderate agave and spice flavors

Cabo Wabo Añejo 15.

flavors include sweet, wood-influenced tastes of honey, milk chocolate, cream Sherry

Cabrito Blanco 7.

light to medium on the tongue with the taste of agave, clay and slight licorice

Cabrito Reposado 8.

slightly sweet flavor reveals hints of caramel and chamomile, extending into a medium-length finish

Casa Noble Crystal 12.

prominent earthy open lingering citrus with a peppery and spicy finish

Casa Noble Reposado 14.

aged just under a year in French oak; complex balance of cooked agave, vanilla, caramel and smoke.

Casa Noble Añejo 20.

aged for 2 years in French oak; intense flavors of caramel and vanilla with a mild finish of fruit and smoke

Cava Antigua Blanco 10.

intense agave followed by earthy and peppery tones

Cava Antigua Reposado 12.

double distilled; extracts of honeys and rested in fine wood barrels

Cava Antigua Añejo 15.

smooth sweet agave with traces of cinnamon and vanilla overtones; a long pleasant oak aftertaste

Cava De Oro Silver 8.

citrus nose with very vanilla notes; a subtle yet present body of agave, earth and pear

Cava De Oro Reposado 12.

agave and wood flavors along with hints of fruit; medium length and hot finish

Cava De Oro Añejo 14.

intense flavors of agave and earth followed by moderate floral accents with mild notes of fruit and a hint of vanilla

Cava Santa Reposado 12.

light and very pungent, moderate agave intensity with a sweet finish

Cazadores Blanco 8.

soft mouth feel leads into light citrus and floral notes supported by light agave; hints of spice and smoke finish

Cazadores Reposado 10.

aged for 2 months; opens with intense floral and agave elements then moves to smoke, earth and dried fruit notes

Cazadores Añejo 12.

aged for 12 months; floral hints, more prominent notes of fruit, caramel and sweet spices with a smokey finish

Centinela Reposado 9.

sweetness carries all the way through the long finish, ending in a bouquet of caramel & fruit

Centinela Añejo 12.

flavors of fruit, floral and oak elements with a caramel, vanilla and smoke finish

Chamucos Reposado 15.

floral and fruity attributes, followed by moderate agave, earth, mild spice and smoke

Chaya Silver 11.

light bodied; flavors of earth and agave are followed by moderate tastes of smoke, fruit and spice

Chaya Reposado 12.

mildly sweet on the tongue, its agave flavor blossoms leaving residuals of minerals, earth and a very faint licorice

Chaya Añejo 13.

hints of baked citrus, orchard fruits, brown spices, toasted nuts and salty cracked pepper flavors

Chinaco Blanco 12.

layered with caramel, citrus and agave followed by a pronounced finish of spice and earth

Chinaco Reposado 13.

dryish full-bodied palate with warm raisin compote, lemon, cinnamon and salty roasted pepper flavors

Chinaco Añejo 15.

aged 3 years in oak; dominated by earthy agave with strong notes of pepper, caramel, smoke and baked apple

Corazón Blanco 8.

opens with soft agave then moves to earthy, mineral components, finishing with nutty notes

Corazón Reposado 12.

clean, spicy and woody with a complex layering of dry fruits, caramel and toasted aromas with a creamy feel

Corazón Añejo 13.

aged 2 years in Canadian oak; moves quickly from soft floral to more robust vanilla, almond and spice notes

Corralejo Blanco 10.

herbal undertones throughout, prominent notes of peppercorn, citrus and spearmint

Corralejo Reposado 13.

aged for 4 months in three different types of wood; strong citrus and fruit notes along with honey and peppercorn

Corralejo Añejo 14.

soft peppercorn notes give way to more prominent vanilla, white pepper, cooked fruit and caramel

Corzo Silver 12.

opens with earth and agave notes, finishes with spicy and smoky characteristics

Corzo Reposado 13.

initial agave and floral notes give way to more pronounced dried fruit and spicy characteristics

Corzo Añejo 15.

incredibly smooth and rich honey and caramel tones balance full agave flavor on the mid-palate

Cuervo La Reserva Plata 20.

opens with agave, earth and smoke, shifts to more moderate fruit and floral notes

Cuervo La Reserva Añejo 25.

aged for an average of 3 years; intense floral opening moves to vanilla, caramel dried fruit and agave

Cuervo Tradicional 8.

a very slight oak taste with hints of spicy cinnamon which came out in the body

Don Alejo Blanco 10.

notes of citrus, black licorice, coffee and agave

Don Alejo Reposado 12.

sweet taste with low bitterness; moderate earthy and floral flavors with mild fruit, caramel and smoke

Don Eduardo Silver 10.

triple distilled for smoothness, rich balance of agave, vanilla, spice and orange peel

Don Eduardo Reposado 11.

aged for 6 months; prominent notes of tropical fruit blend with floral hibiscus and sweet spices

Don Eduardo Añejo 13.

aged 2 years in first fill bourbon barrels; a distinct whiskey open moving to caramel, vanilla and cinnamon

Don Fernando Añejo 16.

aged 2 years in French barrels; full bodied, dark amber color with golden tints; very smooth and double distilled

Don Fulano Blanco 12.

smells of herb with hints of grape; a sweet taste of agave, pepper and mint

Don Fulano Reposado 15.

aromas of floral are followed by mild notes of agave and earth; tastes of mild fruit with hints of spice and smoke

Don Fulano Añejo [3 year] 18.

toasty coconut, creamy vanilla, grilled pepper, and rich spice flavors; finishes with a long fade of grilled tropical citrus

Don Fulano Añejo [5 year] 22.

intense caramel flavors with moderate agave and earth; mild fruit, floral, and smoke with hints of vanilla and spice

Don Jesus Blanco 8.

a slightly spicy, smoky flavor, and hints of pepper, citrus, mint and herbal aromas

Don Jesus Reposado 10.

aged 6 months; starts creamy with heavy vanilla notes then rounds out with tropical fruit and faint brown spices

Don Jesus Añejo 12.

intense flavors of agave and earth followed by moderate floral accents with mild notes of fruit and a hint of vanilla

Don Julio Silver 12.

crisp agave complimented by vegetal notes and a black pepper finish

Don Julio Reposado 13.

aged for 8 months; sweeter characteristics include pear, apple, cinnamon and soft chocolate

Don Julio Añejo 15.

aged for 18 months; pronounced butterscotch flavors are complimented by strawberry and vanilla notes

Don Julio 1942 25.

aged for 2 and a half years; lingering cooked agave compliments cocoa, vanilla and cinnamon

Don Julio Real 50.

aged 3-5 years in oak; prominent cooked agave and soft peach, moving to caramel, coffee and chocolate

D Los Altos Blanco 8.

a light agave body complimented by soft notes of citrus

D Los Altos Reposado 10.

aged 6 months in oak barrels; Cognac-like notes of oak and caramel; smooth and slightly sweet

D Los Altos Añejo 12.

intense flavors of agave and earth followed by moderate floral accents with mild notes of fruit and a hint of vanilla

Dos Lunas Silver 10.

intense flavors of floral are followed by mild to intense notes of agave with hints of earth, spice and chemicals

Dos Lunas Reposado 12.

flavors of fruit are followed by moderate notes of floral and agave; tastes of mild earth, wood and vanilla

Dos Lunas Añejo 14.

aged for 18 months; silky, smooth entry with a delicate caramel, orange and lemon palate; notes of oak and agave

El Conde Azul Blanco 12.

a strong agave presence with a peppery taste and slight alcohol burn; faint traces of herbs and regional berries

El Conde Azul Reposado 13.

aged 8 months in White Oak whiskey barrels; rich wood flavor and light golden color

El Conde Azul Añejo 15.

aged for 2 years in White Oak whiskey barrels; notes of coffee and caramel in this medium bodied tequila

El Conquistador Silver 9.

a slightly spicy, smoky flavor, and hints of pepper, citrus, mint and herbal aromas

El Conquistador Reposado 10.

clean crisp flavor is enhanced by an aroma that hints of vanilla and ends with rich and smooth finish

El Conquistador Añejo 11.

aged 1 year; intense notes of ground black pepper and cooked agave finished with soft wood oak and earth notes

El Gran Añejo 18.

intense flavors of agave and earth followed by moderate floral accents with mild notes of fruit and a hint of vanilla

El Jimador Blanco 7.

mild notes of cooked agave mingled with crisp citrus and a soft spicy finish

El Jimador Reposado 8.

aged for 2 months; sweet cooked agave notes give way to citrus, vanilla and brown spice

El Jimador Añejo 10.

aged for 1 year in charred oak barrels; toasted oak and agave, finishes with vanilla, caramel and cinnamon notes

El Llano Reposado 12.

sweet taste with low bitterness; moderate earthy and floral flavors with mild fruit, caramel and smoke

El Llano Añejo 14.

incredibly smooth and rich honey and caramel tones balance full agave flavor on the mid-palate

El Reformador Blanco 10.

opens with tastes of agave and mild apple followed by mint and citrus with a warm citrus aftertaste

El Reformador Reposado 12.

sweet honey, cooked orchard fruit, caramel and brown spices; vanilla, caramel, spice, oak, white pepper finish

El Reformador Añejo 14.

caramel, grilled tropical fruits, lavish brown spices, a touch of salt and pepper with the barrel wood flavor

El Tesoro Platinum 12.

slightly sweet entry leads to a very agreeable agave and mineral body; notes of snow peas and zucchini

El Tesoro Reposado 13.

aged 11 months in oak barrels; mellow and rich with subtle citrus and wood tones

El Tesoro Paradiso 25.

aged for 5 years in Cognac barrels; caramel, vanilla, mild pepper and mild agave with a medium duration finish

El Tesoro Añejo 15.

aged two to three years in oak barrels; notes of oak and agave, a bit of honey and caramel

Espolón Silver 10.

cardamon, cinnamon, nutmeg, pepper and an ample amount of cloves; finished with an earthy, floral bouquet

Espolón Reposado 11.

aged 9 months in Canadian Oak barrels; intense agave, earth, floral and spice flavors with a hint of fruit and smoke

Frida Kahlo Blanco 12.

sweet with no bitterness and an oily mouth-feel; tastes of agave and fruit

Frida Kahlo Reposado 15.

aged 6 months in American Oak barrels; smooth with a rich mellow mouth-feel; tastes of spicy dried fruit and nut

Frida Kahlo Añejo 20.

aged 3 years in American Oak barrels; black pepper, caramel, agave and very little wood with a smooth spicy finish

Goyri Añejo 20.

incredibly smooth and rich honey and caramel tones balance full agave flavor on the mid-palate

Gran Centenario Plata 12.

moderate flavors of spice, agave, and earth accents are followed by mild floral, fruit and smoke flavors

Gran Centenario Añejo 16.

three years in new French Limousin oak; soft, sweet, full-bodied, oaky but rich with agave flavor

Hacienda La Flor Blanco 12.

sweet entry, semi-oily mouth feel with an initial taste of green pepper

Hacienda La Flor Reposado 14.

sweet taste with low bitterness; moderate earthy and floral flavors with mild fruit and caramel

Hacienda La Flor Añejo 15.

intense flavors of agave and earth followed by moderate floral accents with mild notes of fruit

Hacienda Navarro Blanco 8.

bone-dry with light grassy flavors, white pepper and a hint of citrus; fairly dry finish with lots of earth and citrus

Hacienda Navarro Reposado 12.

aged 2 months in White Oak barrels; creamy with vanilla notes, tropical fruit and faint brown spices

Hacienda Navarro Añejo 14.

molasses, butterscotch, oak tannin and earthy agave flavors with a sweet, heavily roasted agave, caramel finish

Herradura Silver 8.

aged for 45 days in oak barrels; a hint of vanilla to balance the prominent agave, mint and citrus notes

Herradura Reposado 10.

aged for 11 months in oak barrels; with a nice balance of oak, vanilla and dates fading to a spicy finish

Herradura Añejo 12.

aged 2 months in oak; strong notes of wood, vanilla, caramel, cinnamon and hints of pear

Herradura Selección Suprema 50.

after 49 months in new oak barrels; a complex balance of cooked agave, rich vanilla, toasted oak and dried fruit

Hussong's Reposado 10.

chocolate mint with light body and a nice burn from beginning to end

La Parrenita Silver 10.

a slightly spicy, smoky flavor, and hints of pepper, citrus, mint and herbal aromas

La Parrenita Reposado 12.

aged 6 months; starts creamy with heavy vanilla notes then rounds out with tropical fruit and faint brown spices

Lapis Platinum 12.

mild tapioca, honey and sweet agave flavors; finishes with a nice smooth fade of peppery spice

Lapis Añejo 14.

orange tea, vanilla and charred rum barrel flavors; fade of baked orange, spice and hot white pepper finish

Los Arango Reposado 15.

a dry medium-bodied palate with toasty brown spice, honey, and exotic peppercorn flavors

Los Arango Añejo 20.

dark caramel fudge, dark roasted nuts, brown spices and suede flavors; dusty, oak, toffee and spice finish

Los Azulejos Reposado 15.

aged in Cognac barrels for 8 months; savory notes like olive brine and a lime citrus with a Sichuan pepper finish

Los Azulejos Añejo 16.

aged over a year in American oak; very balanced agave, with wood, cinnamon, earth and spices

Maestro Añejo 18.

intense flavors of agave and earth followed by moderate floral accents with mild notes of fruit and a hint of vanilla

Maestro Double Blend 14.

unique blend of Extra-Añejo, Añejo and Reposado tequila; crystal clear in color; light, herbal and citric aromas

Manik Reposado 12.

aged 9 months in oak; flavors of crisp, peppery agave with hints of creamy oak

Milagro Silver 8.

triple distilled for smoothness and a softer body, opens with agave and floral then moves to a slightly spicy finish

Milagro Reposado 9.

triple distilled and aged for 6 months; leads with sweet floral notes and evolving to caramel and spice

Milagro Añejo 10.

aged for 18 months; soft floral, agave and fruit accents followed by mild earth, vanilla and caramel flavors

Orgullo Deja 16.

incredibly smooth and rich honey and caramel tones balance full agave flavor on the mid-palate

Oro Azul Blanco 10.

opens soft but quickly moves to roasted green and white peppers finishes salty with a vegetal edge

Oro Azul Reposado 12.

aged 6 months; starts creamy with heavy vanilla notes then rounds out with tropical fruit and faint brown spices

Oro Azul Añejo 14.

aged 2 years in charred oak barrels; opens dry yet fruity with a hint of sweet spice; wood and toasted nuts finish

Partida Blanco 10.

a complex balance of tropical fruit, citrus and fresh herbs rounded out with a soft agave finish

Partida Reposado 12.

aged 6 months in former Jack Daniel's barrels; opens with earth and fruit; finishes with oak, hazelnut and almond

Partida Añejo 14.

aged 18 months in former Jack Daniel's barrels; opens with hints of cherry and almond; honey and banana finish

Patrón Silver 12.

very soft agave notes, more prominent are tropical fruits and citrus flavors

Patrón Reposado 13.

blended to combine the fresh clean taste of Patrón Silver with a hint of the oak flavor found in Patrón Añejo

Patrón Añejo 15.

aged 1 year; intense notes of ground black pepper and cooked agave finished with soft wood oak and earth notes

Penca Azul Blanco 14.

flavors of agave, moderate to intense earthy and spicy aspects and followed by notes of floral and mild fruit

Penca Azul Reposado 16.

signs of smoke, pepper, peas and a finishing sweetness

Penca Azul Añejo 20.

vanilla custard, peppery brown spices, anise cookie and hot chocolate flavors; a peppery spice, sandalwood finish

Pepe Zevada Blanco 8.

an intense agave presence with hints of floral and vanilla with a very minty agave finish

Pepe Zevada Reposado 10.

sophisticated, spicy floral aroma and flavors with character and depth of finish

Pepe Zevada Añejo 12.

delicate vanilla and butterscotch aroma lead to a full flavor of ripened agave, earthy spice and a complex finish

Porfidio Plata 12.

triple distilled; a light fresh agave flavor, grassy, a little smoky and has a crisp spearmint note

Porfidio Añejo 20.

sweet, boasting a big caramel note that swallows up much of the tequila taste

Pura Sangre Blanco 12.

great agave body with hints of earth, spices and a slight hint of apple with a medium to long heated finish

Pura Sangre Reposado 14.

rich, full-bodied palate; sweet fruit and light touch of dusty agave; very smooth, warm spicy, glow to the finish

Quita Penas Blanco 8.

a slightly spicy, smoky flavor, and hints of cinnamon and honeysuckle

Quita Penas Reposado 10.

moderate earthy and floral flavors with pipe tobacco and coffee notes

Raza Azteca Blanco 10.

double distilled; fresh, soft and light with a delicious neat finish

Raza Azteca Reposado 12.

aged 6 months in White Oak bourbon barrels; smooth taste with slightly oaky flavor

Rebozo Blanco 8.

bouquet of floral and herbal notes; hints of clove, almond and fresh wood, coupled with a zesty finish

Rebozo Reposado 12.

fresh aroma of fruit and wood leads into complex flavors of sweet fruit and spice, with a warm, oaky finish

Rebozo Añejo 14.

hints of citrus, fresh herbs and tropical fruit; crisp on your palate, leaving it feeling clean and fresh

Rey De Copas Añejo 14.

aged 24 months in White Oak casks; smooth taste and seductive aroma, dressed with great beauty and elegance

Sauza Commemorativo 8.

classic oak-aged taste with hints of smooth vanilla and authentic agave; oak with a clean, warm, smooth finish

Sauza Hornitos Plata 9.

clean natural agave flavors, moving to floral and herbal notes complimented with hints of almond and clove

Sauza Hornitos Reposado 10.

notes of fruit and floral followed by moderate agave; flavors consist of mild spice and hints of wood and earth

Sauza Hornitos Añejo 11.

hints of vanilla, toasted wood and chocolate for a soft, smooth taste; deep, rich and complex finish

Sauza Tres Generaciones Plata 11.

initial spiciness on a background of herbs and fresh agave; lingering white pepper, finishing clean and cool

Sauza Tres Generaciones Reposado 12.

initial spicy sweetness with a hint of herbs and cooked agave, finishing with a mild white pepper

Sauza Tres Generaciones Añejo 13.

aged for more than 3 years in once used bourbon barrels; moderate agave, pepper and oak, fruit and floral finish

Tarantula Plata 8.

sweet with no bitterness and an oily mouth-feel; tastes of agave and fruit

Tarantula Reposado 9.

notes of caramel, honeyed toast and fruit agave; a sweet caramel and green wood faded finish

Terra Firme Blanco 12.

great agave body with hints of earth, spices and a slight hint of apple with a medium to long heated finish

Terra Firme Añejo 16.

aged 1 year; intense notes of ground black pepper and cooked agave finished with soft wood oak and earth notes

Tevado Reposado 9.

honeycomb, spice, custard and roasted pepper flavors; a praline, white pepper, cocoa butter and spice finish

Tezón Blanco 13.

fresh and silky, with a taste of citrus fruits with hints of honey and vanilla

Tezón Reposado 14.

creamy caramel, brown spices and white pepper flavors; peppery spice, mild oak and wet limestone finish

Tezón Añejo 15.

nutmeg, cinnamon, toffee, dried pineapple, yellow pepper and wet sandalwood; a spicy, peppery, flan fade

Trago Silver 15.

a slightly spicy, smoky flavor, and hints of pepper, citrus, mint and herbal aromas

Trago Reposado 16.

rested 4 months in American oak barrels; fruity aroma with an oaky/vanilla sweetness mixed with a bit of pepper

Trago Añejo 17.

aged 18 months in bourbon barrels; subtle hints of vanilla, maple and almond blend with a smoked-peppery flair

Tres Mujeres Reposado 12.

roasted nuts, brown spice, dried peach and apple preserves, citrus zest, cedar and salty roasted pepper flavors