## Bajarriba Tequila Plata Review

By Bryce Taylor

Bajarriba is making its market debut. It's brought to you by the Tres Cabo Amigos. They are three friends who are self proclaimed "Caboholics" and you can tell by their creatively unique bottle design and medallion cork. Yes, it's the Baja Peninsula albeit upside down. It's a pretty bottle but it's not just a pretty bottle. There is a good tequila inside.

This viscous libation is crystal clear and it coats the glass nicely. The cooked agave jumps out of my Riedel Ouverture tequila tasting glass. The nose is very clean all while having some nice citrusy notes of lemon, lime and light grapefruit zest. Some faint agave sweetness, light minerality, thin alcohol vapors and a delicate floral note accompany this agave and citrus forward plata tequila.



The viscosity helps to deliver the buttery cooked agave to your palate. The citrus zest quickly follows along with some sweet floral notes and then some light pepper just before the finish. The sweet agave and the light pepper linger into the finish. This is a very clean plata which makes it refreshing but also begs you to have another sip.

Bajarriba is distilled and bottled at NOM1107 - Tequila el Viejito. They use fully mature agaves from the Highlands of Jalisco - Atotonilco El Alto. They use traditional stone brick ovens before macerating using the very efficient roller mill. Deep well water and stainless steel vats are used

for fermentation, without fibers. They double distill in copper pot stills and proof to 40% ABV - 80 proof.

Bajarriba currently has this Plata along with a Reposado. They are available in California and Arizona with plans to expand into Nevada, Texas and then Florida.

Bajarriba = Bottoms Up! - Peace, Love & Tequila! ®

## **Bryce Taylor - Austin, Tx**

I'm a Tequila Aficionado Tasting Team Member and graduate of the Tequila Aficionado Consumer Catador Course. I'm CRT certified in the "Professionalization in Tequila Culture" and I'm a Tequila Matchmaker Panel Member. You can find me on IG, FB and YouTube as "Austin Tequila Connoisseurs". <a href="https://linktr.ee/atxtequila">https://linktr.ee/atxtequila</a>

