



On the nose I get cooked agave that's been aged in American white oak barrels (ex bourbon barrel). That agave / barrel sweetness is aromatic. There's some spice from the barrel and some pleasant earthy mineral density. I get some orange candy before a light floral note that turns fruity.

I taste the sweet cooked agave that has a caramel note along with some prominent barrel spices. There is some cinnamon and brown sugar that appear before a peppery and vegetal note. It's roasted jalapeños and black pepper. The finish is full of lingering sweet agave and earthy pepper with a nice alcohol presence and orange citrus zest.

This Reposado has the nice agave punch from the Plata but it adds some fun notes from the barrel aging.

Bryce Taylor, "Austin Tequila Connoisseurs"

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