

Bajarriba Reposado

Tequila: A Highland Gem

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Bajarriba Reposado delivers an exceptional tasting experience that showcases the artistry of third-generation distilling expertise. Crafted from 100% Blue Weber agave grown in Jalisco's mineral-rich volcanic highlands, this additive-free reposado spends four months resting in American white oak whiskey barrels, achieving remarkable depth for such a brief aging period.

On the nose, you're greeted with inviting aromas of smooth, baked agave that set high expectations. The palate doesn't disappoint, opening with sweet cooked agave notes layered with vanilla and delicate caramel. What follows is a beautiful complexity: baking spices dance alongside subtle wood and leather undertones, creating a sophisticated profile that remains approachable.

The signature moment arrives mid-palate with a distinctive white pepper explosion that adds thrilling character without overwhelming the agave's natural sweetness. This spicy kick transitions seamlessly into a finish marked by clean citrus zest and sweet floral notes, rounded out by warm earthy pepper that lingers pleasantly with a mild finish.

The oak influence is masterfully balanced—present enough to add structure and sophistication, yet restrained enough to let the highland agave's true character shine. This is sipping tequila at its finest: pure, authentic, and remarkably well-crafted. Bajarriba Reposado proves that quality and tradition create something truly special.

