

Baja BILLY Cristalino Añejo Tequila



Being something of a head-scratcher, how can an aged Tequila be clear? Well, all you need is some modern technology, the hands and minds of some masterful distillers and a century's old family recipe. Then highlight it with the most desirable growing region that produces flavors which can only be matched by the adventures' life brings. REV UP!

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Los Altos (The Highlands)

Jalisco, Mexico

Cristalino Añejo

40% (80 Proof)

Synthetic Cork

100% Blue Weber Agave

HOW IT'S MADE

Starting with the famed Blanco hailing from The Highlands (better known as "Los Altos"), it's aged for at least one year in oak barrels which by law cannot exceed 600 liters (<160 gallons). With its golden hue the aged elixir goes through a triple charcoal filtration process. This strips away the harsher compounds while retaining all of the crisp agave nuance as well as the citrus and floral notes found in the Blanco. The idea is to retain the warm toasted and caramelized reductive benefits of barrel-aging while minimizing the heavy wood elements often left behind. Though the removal of color is an unintended consequence, it has created a new category permitted by the CRT (Tequila Regulatory Council) now known as ***Cristalino Añejo!***

TASTING NOTES

An explosive nose of caramel, oak and vanilla notes rounded out with a touch of balanced spice.

FOOD MATCH

Partner with a good steak, burger, or fajitas. Surprisingly dark chocolate might be the ultimate accompaniment however Mexican milk chocolate works just as well with its spicy notes and fudgy texture. Ideal in craft cocktails but equally for the traditional "neat" standard and everything in between!

AWARDS

ALLERGENS

No known allergens
