

THE tastingpanel MAGAZINE

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TEPEZTATE SINGLE MAGUEY

97 POINTS

“OFFERS UP AROMAS OF SALTED BREAD, GRAPEFRUIT PEEL, AND WET STONE. THE SMOKINESS ON THE FRONT OF THE PALATE MELTS AND MORPHS TO WHITE FLORAL BLOSSOM WITH DUSKY ORANGE AND MERINGUE. SPICY ON THE FINISH, THE 90-PROOF TEPEZTATE IS GROWN ON STEEP, ROCKY CLIFFS AND IS A SUBSPECIES OF THE AGAVE MARMORATA.”