
BRAND:

Clase Azul La Pinta

CLOSURE: Cork

CASE SIZE: 6 x 70cl

ABV: 19%

ORIGIN: Mexico

HISTORY:

La Pinta is a delicious blend of pomegranate flavours and Clase Azul Plata Tequila. Similar to Limoncello for the Italian, it is inspired by a local crafted drink called ‘Ponche de Granada’ “La Pinta holds a special place for me,” says Arturo Lomeli, master distiller and founder of Clase Azul. While the combination of pomegranate juice and tequila has long been a tradition in the exact recipe varies from town to town and family to family. La Pinta is based on Lomeli’s family recipe.



SPIRIT CARTEL

PRODUCTION:

As the tequila is being distilled, hand-picked pomegranates (Jalisco is one of Mexico's premier regions for growing the fruit) are washed and placed in wooden vats, where their juice is slowly extracted. After extraction, the fresh juice is then married with the tequila in roughly equal proportions, and the entire concoction is allowed to rest for twelve months in order to ensure that the flavors are fully harmonized. After its year-long slumber, La Pinta Pomegranate Infused Tequila is filtered and bottled.

TASTING NOTE:

La Pinta is a delicious blend of pomegranate flavours and Clase Azul Plata Tequila. Deep red in colour, sweet and tart in taste. La Pinta has a deep amber hue and a subtle, earthy yet tart aroma. The initial notes of pomegranate are robust and balance out the flavors of agave and pepper in the tequila. The finish is clean and flavourful, with a burst of citrus and spice. La Pinta is delicious served on the rocks or in premium mixed cocktails.

SPIRIT CARTEL