
BRAND:

Clase Azul Plata

CLOSURE: Cork

CASE SIZE: 6 x 70cl

ABV: 40%

ORIGIN: Mexico

HISTORY:

Clase Azul is an ultra-premium Tequila made from 100% organic Tequilana Weber Blue Agaves. Touched by the human spirit and inspired by traditional Mexican values, each bottle is hand-made and hand-painted by artisans in a small village in Mexico making each bottle a unique piece. Every bottle takes 11 days to make by the Mazahua, one of the oldest native communities, who have practiced the art of painting ceramics since pre-Hispanic times. The Plata is offered in a modern, crystal clear glass decanter in the iconic Clase Azul shape, with a pewter closure.



SPIRIT CARTEL

PRODUCTION:

The Plata is produced in the town of Jesús Maria – one of the highest points in Los Altos, or highlands, region of the state of Jalisco which gives a very unique flavour profile to the tequila.

Crafted from hand-selected agave that have matured for at least 9 years. The agave piñas are slow cooked whole with steam for 72 hours in traditional stone ovens. The piñas are allowed to cool naturally before undergoing artisan milling where they are crushed and the remaining pulp is fermented using a proprietary strain of yeast, and then double distilled in a copper still.

TASTING NOTE:

This silver tequila is a super-smooth spirit and wonderful mixer. Full bodied; yet not too strong, with underlying herbaceous, hint of pepper and citric tones: This tequila has a very big mouth-feel, leaving a long, attractive and often sweet after-taste that finishes without losing a step.

SPIRIT CARTEL