



# EXCELLIA™

## TEQUILA

### EXCELLIA BLANCO TASTING NOTES

#### APPEARANCE

Clarity: Clear.  
Legs: Long, even.  
Colour: Clear with a faint shade of gold

#### NOSE

Condition: Restrained.  
Development: Slow, steady.  
Character: Cloves, tobacco, toast/*brioche*.  
White flowers, luscious fruits with a hint of honey and spices

#### PALATE

Sweetness: Light  
Woodiness: Slight, but present.  
Entry: Smooth  
Body: Mild. Silky full  
Intensity: Medium  
Mouthfeel: Not overpowering, but complex showcasing butter/honey/*brioche* flavours  
Character: Grassy clove-cinnamon with honey-caramel and peppery agave.  
Vanilla, cooked pepper, fruit and leather  
Alcohol: Present, urgent, powerful  
Finish: Surprisingly long on the mid-palate presenting dried spices and faint jasmine notes



Excellia Blanco is the best example yet of a well-made blanco Highland tequila that dares to use, expertly, the sort of delicate flavours usually only seen in an anejo or extra-anejo, without losing the classic focus and strength which makes blanco the favourite tequila category among many connoisseurs.

“Overall Excellia Blanco is floral and vibrant with a superbly smooth texture and a very complex Agave character.”

*Jean-Sébastien ROBICQUET*



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## TEQUILA

### EXCELLIA REPOSADO TASTING NOTES

#### APPEARANCE

Clarity:	Clear.
Intensity:	Powerful - shining.
Legs:	Fleeting.
Colour:	Straw-gold.

#### NOSE

Condition:	Open, forward.
Development:	Complex, accelerated.
Character:	Wild honeycomb, toasted wood, mushroom, dried lavender, jasmine and violet. Sweet tropical fruits, lavender honey, pepper, cinnamon and cloves.

#### PALATE

Sweetness:	Medium, honeyed.
Woodiness:	Well-balanced, no tannins, brioche/cigar-box quality.
Body:	Medium Full, chewy.
Intensity:	Balanced medium-light.
Mouthfeel:	Rounded and extensive.
Character:	Rich honey, cigar-box, caramelised agave/pumpkin, subtle <i>rancio</i> and orchard fruits. Raisins, chocolate cherry and leather.
Alcohol:	Only emerges in the finish, in harmony with flavours.
Finish:	Long and satisfying with a final underscore of alcohol. Complex with spicy and earthy notes.



By showcasing classic Arandas flavours alongside the successful results of aging in Yquem and cognac wood, Excellia Reposado exhibits stunning flavours that nonetheless never let you forget you're drinking one of the world's great spirits - Highland tequila.

“With Excellia Reposado each sip tells you a different story making it a superbly provocative, unique and a “grande cuvee” Reposado”

*Jean-Sébastien ROBICQUET*



# EXCELLIA™

## TEQUILA

### EXCELLIA ANEJO TASTING NOTES

#### APPEARANCE

Clarity:	Clear
Intensity:	Strong, glowing.
Legs:	Long, slow.
Colour:	Burnished gold.

#### NOSE

Condition:	Very open, powerful.
Development:	Consistent and steady.
Character:	Hay/straw, deeply toasted wood, dessert wines (ripe, sweet grapes, honey, ripe pears and apricots). Evolving notes of rancio, baked spices and herbs, leather and sandalwood.

#### PALATE

Sweetness:	Slight.
Woodiness:	Strong and tannic.
Body:	Medium
Intensity:	Intense, commanding.
Mouthfeel:	Rounded and dominating
Character:	Fresh spices, tingling pepper and wood tannins. Honey-agave, pepper and cinnamon, sweet charcoal. From blossoming to fresh orchard fruits like apricots, apple and pear.
Alcohol:	Aggressive to begin, mellows into surprising balance.
Finish:	Long, gradual, revelatory with lingering tones of cocoa and orchard.



Excellia Anejo is a unique anejo tequila that spurns the easy, standard anejo-tequila road of vanilla-and-honey in favour of a great, challenging flavour profile that gives the anejo category what it has until now lacked: credibility as great, aged tequila, without concessions to sweetness.

“Excellia Anejo is truly a world class sipping tequila with deep and elegant spicy wood character.”

*Jean-Sébastien ROBICQUET*