

Style (Baltimore)

Baltimore, MD
August 2007
Circulation: 55,000

COCKTAILS

SPIRITED Tequila

Perfect for sipping and mixing, tequila transforms any summertime gathering into an all-out fiesta.

From left to right:

Tequila Corazón de Agave Añejo: New in the ultra-premium 100-percent blue-agave tequila category, Tequila Corazón de Agave offers Añejo, which is aged for two years in new Canadian oak barrels where it absorbs and captures natural essences imparted by the oak. It emerges as the smoothest sipping tequila with a rich complexity and hint of vanilla, almond and spice undertones. **Tequila Corazón de Agave Blanco:** Also from the Tequila Corazón de Agave family, Blanco embodies the true essence of the heart of the agave ... clean, clear, crisp, and smooth to the finish. **Patrón Citrónge:** The perfect complement to any variety of Patrón ultra-premium tequila, Patrón Citrónge is the only pure, natural orange liqueur distilled in Mexico and exported to the United States. Pair the premium reserve, extra-fine orange liqueur with Patrón Silver to make the most authentic, smooth, and delicious margarita. **Partida Reposado:** Aged for six months in American oak Jack Daniel's barrels, Partida Reposado is smooth and rich with Partida's signature touch of sweetness. Transparent and clean, brilliant and full-bodied, Partida Reposado has aromas of vanilla, hazelnut and almond with a deep, rich finish.



Unfortunately I didn't get a chance to sample the Elegante, the good people at Partida only sent the Blanco, Reposado, Anejo & Agave nectar for review. If the excellence of the Anejo is anything to go by, I'm sure the Elegante will be a knockout. This is the best spirit in their stable and I hear a bottle retails somewhere around \$350.

Partida Tequila was rated higher than any other leading Tequila brand in a recent taste test conducted by the Academy of Tequila, the official tasting board of Mexico. At the 2006 San Francisco World Spirits competition, Partida won double gold for its Reposado, Gold for its Blanco and Silver for its Anejo (that should have been another gold in my opinion).

Ok, so by now we all know that Partida makes excellent tequila and deserves a serious consider - how does it hold up in a cocktail?

Drumroll please I present to you a brand new cocktail from A Grandiose Blog:

The Lagosian

2 oz Partida Anejo Tequila

1 oz fresh lemon juice

1/2 oz cointreau

1/4 oz Partida Agave Nectar (or you may substitute simple syrup - but Partida's agave nectar works so much better)

Shake and strain into a chilled cocktail glass, garnish with a lime wheel.

I'd go into detail about taste but sorry I'm whipping up another one right now. Have one for yourself and come back and comment about it.

The next time you fancy some tequila, give Partida a serious consider. They have created a premium product in a reasonable price range. For such a young company that's a serious accomplishment. Partida Tequila may very well be the best value tequila brand out there right now.