

# F. PAUL PACULT'S SPIRIT JOURNAL

THE QUARTERLY INDEPENDENT GUIDE TO DISTILLED SPIRITS, BEERS AND WINES

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## First Time Ever: Five Stars Across The Board!



**Partida Blanco 100% Agave Tequila**  
NOM-1454-CRT  
(Mexico; Tequila Brands,  
Jericho, NY) 40% abv, \$50.

Absolute clarity; silvery hue. The opening nosing passes pick up savory and curiously mescal-like scents of, pickle brine, and papaya; later sniffings detect green olive, new saddle leather, and kale. The palate entry is silky smooth, off-dry, and lightly peppery. **Remarkable quality and individuality.**

*Rating: ★★★★★ / Highest Recommendation*



**Partida Reposado 100% Agave Tequila**  
NOM-1454-CRT

(Mexico; Tequila Brands,  
Jericho, NY) 40% abv, \$55.

The pale gold/flat amber color is impeccably pure. The initial whiffs encounter reined-in, but stunningly elegant scents. Without any doubt, one of the two or three finest reposado bouquets in existence. **The Bentley of reposado tequila and, in my mind, the new benchmark.**

*Rating: ★★★★★ / Highest Recommendation.*



**Partida Elegante Extra Añejo**  
100% de Agave Tequila  
NOM-1454-CRT

(Mexico; Partida Tequila,  
Newport, CA) 40% abv, \$350.

The recently released Partida Elegante Extra Añejo (\$350) completes Partida's clean sweep. This silky, complex and elegant tequila is matured in American oak barrels for 36 to 40 months. **Over the past year, more than a few tequila connoisseurs have come to think of Partida's tequilas as unrivalled products born of equal parts science, farming and wizardry. Now, with the release of Elegante, the real magic is just starting.**

*Rating: ★★★★★ / Highest Recommendation*



**Partida Añejo 100% Agave Tequila**  
NOM-1454-CRT  
(Mexico; Tequila Brands,  
Jericho, NY) 40% abv, \$60.

The harvest gold hue shows a bit of dark bronze. In the first inhalations, I pick up keenly crisp and spicy notes of black pepper and oak; including green pepper, vanilla, and cocoa butter. The palate entry is unbelievably elegant and gently sweet with tastes of fresh honey and vanilla. **The Partida tequilas are simply the finest line of tequilas that money can buy right now. The bar has been raised to lofty heights.**

*Rating: ★★★★★ / Highest Recommendation*



## PARTIDA ELEGANTE DEBUTS TO RAVE REVIEWS!

December 2007 Circulation: 931,796

### FOOD&WINE

“Top-of-the-line-tequila... Partida’s new first-quality Extra Añejo Elegante Tequila, is aged in oak for at least three years, which gives it a smooth texture and caramel flavor.”

January 2008 Circulation: 707,808

### Men’sJournal

“Take your whiskey neat but drink tequila only from a shot glass? Join the Mexican revolution. Aged for 36 months, with honey and spice notes, this top-shelf firewater is smooth enough to sip lime-free.”

November 2007 Circulation: 102,601

### Robb Report

#### HOLIDAY ESSENTIALS BY ANTHONY DIAS BLUE

“The recently released Elegante is a fitting jewel in the crown for the Partida line of ultrapremium tequilas. It is also one of the first releases of an Extra Añejo, a new official designation for tequilas aged more than three years.”

Winter 2007 Supplement to Time Circulation: 3,399,967

### TIME

“Partida Tequila Elegante is the leader in a new trend of ultra-premium tequilas. Aged for more than three years in America oak, Elegante is made with 100% blue agave. And the bottle is as alluring as the spirits inside. Individually numbered, each one comes with a silver charm and crystal bottle top.”

September 2007 Circulation: 106,710

### TRADER MONTHLY

“Elegante which debuted this summer, is the latest great tequila from the house of Partida. This one, born of 100 percent blue agave, is aged more than 36 months in American oak. Even the packaging is exceptional: a numbered bottle in a gift box that includes a crystal top, allowing the bottle to become a decanter once the tequila is gone. It is, by far, the priciest tequila we sampled. It is also, by far, the finest – a cognac like siren both soft and silky, with flavors if caramel, coffee and spice.”

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