



THE 4 TYPES OF TEQUILA

The four different types of tequila are based on the aging technique.

Blanco

Blanco, also known as silver, is clear tequila that is not aged. Its fresh, fruity flavour is the most direct expression of agave and makes Blanco a great choice for mixed drinks. Blancos are the base for all other tequilas, so to get a good comparison between the “house styles” of various distillers, you should compare their Blancos.

Joven

Joven or gold tequila is usually an unaged tequila to which caramels have been added to create a rich, tawny colour. As with Blancos, Jovens are best suited to mixed drinks. They tend to taste slightly sweeter than Blancos, and may have caramel aromas.

Reposado

Reposado or “rested” tequilas are aged in wood tanks or barrels for at least two months. They are often pale straw in colour and are mellower than the Blancos and Jovens. They provide smooth mixability for more sophisticated cocktails or can be enjoyed straight.

Añejo

Añejo tequila must be aged in oak barrels for twelve months or more. It is gold to amber in colour and has a soft, smooth, complex flavour brought on by its marriage with the aromatic wood. This is the tequila to sip slowly and appreciatively, just as you would a fine cognac or armagnac. It is even delightful as an after-dinner drink.

