



### *Silver Medal!*

*In the category "Sweden's best aged tequila" in Apéritif # 3, 2006,*

### **Highly recommended!**

*In "Livets Goda #17, 2005*

## Arette Unique Extra Añejo

*"Three different casks, aged for six years and limited to one thousand liters per year"*

### **Colour, aromas and taste**

Golden. Sweet, fruity, chocolate, vanilla and cedar wood. A soft entry leads to a sweet and fruity nose with medium body. Aromas of pepper, cedar wood, vanilla and a certain hint of spices. Finishes with chocolate, spices and a breath of heat. A very elegant and seducing tequila 100 % agave, that has kept its agave aromas though aged for six years

### **Serve and combine**

It serves best as an exclusive avec and just a bit below room temperature in a Riedel tequila glass. Arette Unique is a great complement to desserts and chocolate, where its smoothness will find its full expression.

### **Manufacturing and aging**

The agave used in the production of this tequila is exclusively cultivated in fields of the outskirts of the Tequila town (most other tequilas available on the European market are either made of agave from several towns within Jalisco, especially around Los Altos). This agave has a relatively high fibre content and low water content, which often adds aromas of citrus and herbs. The agave is cooked in a pressure cooker, which enhance aromas from the raw agave.

Arette Unique is aged for six years in two different types of American white oak barrels and in French Limousine.

### **About the distillery**

The distillery has a small yearly production and uses only traditional methods.

Tequila Arette de Jalisco is owned by Eduardo and Jaime Orendain. The two brothers grew up in a family that has been very important for the tequila industry and the town of Tequila. Their father owns one of Mexico's biggest tequila distilleries (Orendain), and Eduardo has been mayor in the Tequila town.

### **Classification**

<i>Category:</i>	Tequila 100 % Agave
<i>Type:</i>	Extra Añejo)
<i>Origin:</i>	Agave Tequilana Weber Blue from the town of Tequila, Jalisco, Mexico
<i>Cooking:</i>	Pressure cooker
<i>Distillation:</i>	Steel pot stills
<i>Cask type:</i>	American white oak (Early Times and Jack Daniel's) and French Limousine oak
<i>Volume:</i>	350 ml
<i>Alcohol:</i>	40%
<i>Producer:</i>	Tequila Arette de Jalisco S.A. de C.V.

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