



Aha Toro

Tequila Añejo 100 % Agave

Aha Toro Añejo was awarded "best tequila" at the Vin & Avec Fair in Sweden 2005. It is best served as an exclusive avec in a Riedel tequila glass slightly below room temperature. It is an exciting alternative for the cognac and calvados aficionado, Aha Toro Añejo with a cup of coffee is an experience one shouldn't have to live without. Aha Toro is also available as Reposado and Blanco; the Reposado was awarded the best tequila by type in Sweden by the magazine Apéritif 2006.

Character

Dark golden amber. Distinctively sweet with aromas of brown sugar, fruit, light chocolate and nougat. Opens with a round taste and aromas from the barrel before entering cedar wood and nougat flavours. Long finish with chilli, brown sugar and an edge of coffee.

Manufacturing

The agave is cultivated in Los Altos in the mountains of Jalisco, which gives Aha Toro Añejo it's distinct aromas of fruit with a domination of red apples. It is made by cooking the agave in a traditional stone oven. This adds notes of baked pumpkin, sweet potatoes and brown sugar. It is twice distilled in copper pot stills and aged for two years in oak barrels that previously contained Jack Daniels whiskey.

Distillery

Aha Toro Añejo is made for Destilados Olé by Agabe Tequilana in the tiny village of Jesus Maria in Jalisco. The hacienda "El Olvido" is the centre of the distillery and has a wealth of history, tequila has been made here for almost a century.

Hard Facts

Category	Distiller	Weight/bottle
Tequila 100 % Agave	El Olvido, Agabe Tequilana	1,9 kg
Type	Origin	Bottles/case
Añejo	Jesus Maria	6 pcs
Age	Region	Cases/layer
2 years	Los Altos	15 pcs
Cask	State	Layers/pallet
Jack Daniels (American white oak)	Jalisco	5
Alcohol	Country	Bottles/pallet
40%	Mexico	450 pcs
Volume	Producer	Weight/pallet
700 ml (Alternative 50, 375 and 750 ml)	Destilados Olé	955 kg

AliasSmith

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