



Aha Toro

Tequila Blanco 100 % Agave

Aha Toro Blanco was rated "Highly recommended" in the wine and spirits magazine Livets Goda #17 2005. Aha Toro is also available as Reposado and Añejo, both awarded as best Reposado and Añejo in Sweden respectively. Aha Toro Blanco is best served as an exclusive digestive/avec slightly chilled at 14°C in Riedels tequila glasses. For those who enjoy grappa or oroju, Aha Toro Blanco will be a very positive experience. It also makes heavenly cocktails, if you can afford to spend the money.

Character

Clear. Red apples are dominant, minerals and honey are other aromas. Soft and fruity opening, followed by minerals and honey, finished with sweet fruits and some pepper. Aha Toro is a powerful un-aged tequila that shows how a traditionally made tequila from the mountains of Jalisco should taste.

Manufacturing

The agave is cultivated in Los Altos in the mountains of Jalisco, which gives Aha Toro Blanco its distinct aromas of fruit with a domination of red apples. It is made by cooking the heart of the agave, the "piña" in a traditional brick oven. This adds notes of baked pumpkin, sweet potatoes and brown sugar. It is twice distilled in copper pot stills.

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
Blanco	Jesus Maria	6 pcs
Age	Region	Cases/layer
-	Los Altos	15 pcs
Cask	State	Layers/pallet
-	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

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