



Aha Toro

Tequila Reposado 100 % Agave

Aha Toro Reposado was appointed the best Tequila Reposado in Sweden by spirits magazine *Apéritif* #2, 2006 with the words "Outclasses the competition". Aha Toro Reposado is best served as an exclusive digestif/avec, slightly chilled at 16°C, in a Riedel tequila glass. For those who love grappa, Aha Toro Reposado will be a positive experience. It makes heavenly cocktails, and is pleasantly accompanied with dishes and desserts based on apples, pears and honey.

Character

Golden amber. Fruit, honey, a fresh bite and a surprisingly low barrel flavour are characteristics of this tequila. Opens softly with a fresh, relatively sour bite, followed by fruit, red apples, and honey. Finishes with pepper, chocolate and cedar wood. Aha Toro Reposado has a distinct taste of agave and is nicely rounded in the ageing process.

Manufacturing

The agave is cultivated in Los Altos in the mountains of Jalisco, which gives Aha Toro Reposado its distinct aromas of fruit with a domination of red apples. It is made by cooking the agave in a traditional brick oven. This adds notes of baked pumpkin, sweet potatoes and brown sugar. It is twice distilled in copper pot stills and aged for nine months 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
Reposado	Jesus Maria	6 pcs
Age	Region	Cases/layer
9 months	Los Altos	15 pcs
Cask	State	Layers/pallet
Jack Daniels (Amerian 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

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