



Arette Suave

Tequila Blanco 100 % Agave

Arette Suave Blanco received "very strong recommendation" in the wine and spirits magazine "Livets Goda" #17 2005. Suave means smooth or soft and in this line it means that a certain technique is applied in the making of the tequila. This tequila is rested in stainless steel tanks which adds an extra soft nose and taste. Arette Suave Blanco is best served as an exclusive digestive/avec slightly chilled at 14°C in a Riedel tequila glass. A particularly exciting alternative is to accompany this tequila with seafood. Arette Suave is also available as Reposado.

Character

Clear. Aromas of herbs, citrus, flowers, and liquorice in a fine balance. Soft entry, followed by herbs and honey, a slightly peppery and long finish. A very elegantly flavoured un-aged tequila that compliments flavours such as sea food or tropical dishes.

Manufacturing

The agave is cultivated in fields in the outskirts of the town Tequila. This gives a relatively high fibre content and low water content, which often adds aromas of citrus and herbs. The agave is cooked in an autoclavé, which extracts aromas from the raw agave plant. Arette Suave Blanco is twice distilled in stainless steel pot stills. It is rested in steel tanks for six months in order to make it as smooth as possible.

Distillery

Destiladora Azteca 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 both mayor in Tequila and president of Camara Nacional de la Industria Tequilera.

Hard Facts

Category	Distiller	Weight/bottle
Tequila 100 % Agave	El Llano, Destiladora Azteca de Jalisco	1,6 kg
Type	Origin	Bottles/case
Blanco	Tequila	6 pcs
Age	Region	Cases/layer
Rested 6 months	Centro	20 pcs
Cask	State	Layers/pallet
Stainless steel tanks	Jalisco	5
Alcohol	Country	Bottles/pallet
38%	Mexico	600 pcs
Volume	Producer	Weight/pallet
700 ml (750 ml)	Destiladora Azteca de Jalisco	954 kg

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