FiGee
FINE GOODS



EXCELLIA TEQUILA REPOSADO

100% Blue Weber Agave

Tequila Grand Cru of unparalleled sophistication. Complex with aromas of honey, toasted wood, and dried lavender notes. Handmade from 100% Weber blue agave, double distilled and aged for nine months in grand cru sauternes wine and French cognac barrels. Bottled and labeled by hand for maximum attention and care to every bottle.

Tasting notes

Color

Straw yellow

Aroma

Excellia Reposado reveals a complex palette of aromas such as honey, roasted wood, mushrooms, dried lavender, jasmine and violet.

Taste

The aging in Grand cru sauternes wine and French cognac barrels gives a unique round and extensive mouthfeel with hints of cigar box and caramelized agave followed by subtile orchard fruit.

Finish

Long and satisfying with spicy and earthy notes.

About the Producer Built upon deeply rooted traditions and the pursuit of excellence, a fusion where Mexican craftsmanship, directed by Carlos Camarena, award-winning tequila producer meets the French expertise of Jean-Sébastien Robicquet, master-blender and founder of EWG Spirits & Wine. Produced from estate grown blue agave plants 8 to 10 years old, cut by hand and cooked slowly in traditional bricks and stone ovens. The cooked agaves are shredded and crushed to extract the aromatic agave juice and then fermented in wooden vats and twice distilled. A separate aging is made in vintage grand cru sauternes casks and in twenty-years-old cognac barrels to complete this very authentic tequila making process.