FiGee
FINE GOODS




# PORFIDIO FRAXINUS

## Limited Edition | 100% Blue Weber Agave

The world's first and only 100% Blue Agave spirit aged in Fraxinus Ash barrels. Porfidio Fraxinus is a single-tree distillate hand toasted and cold aged in the Bavarian Alps. Distilled in a state-of-art German Holstein equipment and continuously aged in the same virgin barrel throughout the entire ageing process for 12 whole years, not 'finished' in virgin oak. This is one of the oldest aged Extra anejo's on the market. The hand made porcelain bottle from Germany is off-white in colour with a satin finish and decorated with embossed vertical ridges, contoured to the shape of the bottle. The logo and text details on the front are also embossed, with no colour making a strikingly elegant bottle. Very limited edition of only 1000 bottles from the 6 barrels. A unique experience to cherish with good friends Fraxinus is known amongst the Germanic tribes as the Tree of Gods. The oned used for these barrels was planted in 1857 in Bavaria and harvested on its 150th birthday under special government license creating only 14 barrels. Porfidio was able to acquire 6 barrels to age this unique spirit. Its wood contains almost no wood tannins compared to oak, hence there's very little astringency in the after taste and a very little colour has been imparted to the agave spirit.

**Tasting notes**

**Color**

Unique thanks to the ageing in Fraxinus wood barrels

**Aroma**

Fine and delicate

**Taste**

Subtle, delicate and elegant, without any tannin astringency.

**Finish**

Simply unique

Porfidio Super - Jalisco Porfidio is produced in a unique manner by cold-pressing Blue Weber Agave juice. This results in less than half the methanol content of the industry average for 100% Agave Tequila. The cold Pressed agave juice is enzymatically hydrolised, not thermallly hydrolised or cooked.