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# BEVX REPORT

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## PARTIDA BLANCO 100% AGAVE TEQUILA

### THE DATA

**Category:** Tequila

**Sub-Category:** Blanco, 100% Agave

**Origin:** Jalisco, Mexico

**Retail Price:** \$45

**ABV:** 40%



### HOW TO ENJOY IT

Great in all of your traditional Tequila based cocktails. The Partida Margarita skips the usual addition of an orange liqueur in favor of agave nectar. It's delicious. I am a huge fan of sipping the Partida Blanco straight as well.

### COOL FACTOR

A

From its beautiful package to the beautiful, complex aromatics and flavors the Partida Blanco is the **essence of what is right with Tequila today**. Grade - A



### ANALYSIS



One of the Partida slogans has been that **they fuse tradition with tech**. What this means is that they cook their mature agave piñas (7-10 years old) in state-of-the-art stainless steel ovens rather than the old stone ovens in order to preserve pure and clean flavors. This is surely evident in the glass. The Partida Blanco while being a great primary ingredient in cocktails is a great sipping Tequila. It is so incredibly balanced and silky on the palate that it's a pure joy to drink.



### VALUE GRADE

The list price sits at \$45 while this great spirit can often be found at under \$40 (depending on where you live). It's not in the bargain segment of the agave spirit category but **it's about as good as it gets**.

Grade - B

B

### TALKING POINTS

FROM JACQUES BEZUIDENHOUT



*A wonderful expression of a quality distilled Valley style Tequila. It showcases all the nuances you would expect in a Tequila from the Valley or Lowlands. Has the brine, pepper, spice and cooked agave and is robust yet elegant. I love it in a Margarita but also love to sip on it neat. The Craft of Partida shines because of the skill of Master Distiller Jose Valdez.*

## IN THE GLASS

**Appearance:** Brilliant crystal clear with many thin legs on the glass showing its viscosity.

**Aromatics:** The nose is amazingly complex offering rustic notes of baked agave with loads of salty aromatics ranging from green olives to pickles and capers with hints of earth and pineapple skins.

**Flavor:** The palate delivers a silky entry with dry tropical fruit on the mid-palate with loads of black and white pepper, lime zest, and sea salt. The second sip is far more rich and elegant with flanking notes of spice, honey, and dried herbs.

**Intensity & Texture:** This blanco is wonderfully intense while vibrant and refreshing as well. It walks the line between delicate and rustic in the best possible way.

**MORE THAN  
THE SCORE**



**FIERCELY  
INDEPENDENT**