

Blanco (also known as Silver or Plata) - Unaged or aged less than two months

Reposado (or "Rested") - aged for a minimum of two months but generally less than a year in oak barrels

Añejo (Old) - aged a minimum of a year, but less than three years in bourbon or French oak barrels.

TAPAS LUXURY TEQUILAS



Jose Cuervo Reserva De La Familia R250 ★ FAVOURITE

Made natively by the Cuervo Family, the Reserva expression inherits 200 years of tradition in tequila production. An incredibly smooth and rich tequila with complex notes and a perfected flavor profile. Tropical fruit, followed by a sweeping marriage of agave, cinnamon, and vanilla.



Volcan De Mi Tierra XA R290

"Before tequila was a drink it was a volcano" according to the Volcan legacy. Volcan De Mi Tierra's true beginnings date back over 200,000 years, when the "tequila" volcano erupted, and nourished the soil of the Jalisco region in Mexico. Volcan De Mi Tierra, which translates into "land of the volcano", embodies a celebration of provenance and legacy.



Herradura Selección Suprema Extra Añejo R330

The name Herradura means "horseshoe" in Spanish. Quite simply one of the world's finest tequilas. Aged for 49 months in American white oak, it highlights an unforgettable blend of rose petal, vanilla, and citrus with an uncompromisingly smooth finish.



Don Julio 1942 R390

Don Julio 1942 añejo spends at least two and a half years aging and only three barrels are made in each distilling cycle. Founded in El Alto and produced by the Don Julio distillery in Jalisco, Mexico. It is a blend of tequilas aged in American oak barrels known for its smooth, complex flavour and rich amber colour. An award-winning tequila worthy of the Tapas luxury tequila list.



Ocho Reposado R120

Ocho is recognized for its premium tequilas. A true bell curve of flavors starting with light caramel and cooked agave evolving to brûléed grapefruit, white pepper, and milk chocolate, finishing with bright tones of lemon zest and ripe stone fruit. Crafted in the old-fashioned, slower-style method of producing tequila.



Casamigos Reposado R150

Casamigos Reposado Tequila is made from 100% blue weber agaves from Jalisco Highlands, Mexico. Aged for 7 months. Soft, slightly oaky with hints of caramel and cocoa. It has a silky texture with a medium to long smooth finish.



La Gritona Reposado R180

A subtle rested tequila distilled by Melly Barajas and her staff of women in Valle De Guadalupe, Jalisco. Rested for 8 months in oak, the taste is herbaceous, with agave notes that have not been "whiskified" by the barreling process. It is a very vegetal tequila, without any oak, pepper, vanilla or dulce de leche that can be associated with a highland reposado.



Clase Azul Reposado R350

Made from blue agave plants, Clase Azul Reposado Tequila features notes of spice, cream soda, apple cider, jasmine, cinnamon, and honey. The bottles are like a work of art, inspired by traditional Mexican colors and motifs. Bottles are hand-crafted and painted, so no two are alike, making Clase Azul a unique experience.