

# Tequila & Mezcal

## BLANCO

Unaged Tequila with fresh and vibrant notes of sweetness, some have a tendency to showcase herbal characteristics with agave sweetness.

<b>ALTOS PLATA</b>	7
<b>CÓDIGO 1530</b>	7.5
<b>DON JULIO</b>	8.5
<b>CASAMIGOS</b>	9
<b>VOLCAN DE MI TIERRA</b>	8.6

## ROSA

An emerging category for Tequila, Código take their blanco Tequila and age it for a month in Napa Valley Cabernet Sauvignon barrels which adds some red fruit sweetness.

<b>CÓDIGO 1530 ROSA</b>	8.2
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## MEZCAL

All Tequila is a type of Mezcal, but not all Mezcal is Tequila. Tequila is made exclusively from Blue Weber agave in specific Mexican states, while Mezcal can be produced from over 30 different agave varieties.

<b>DEL MAGUEY VIDA</b>	8
<b>DEL MAGUEY PUEBLA</b>	7.5
<b>DEL MAGUEY PACHUGA</b>	24.5
<b>DEL MAGUEY CHICHICAPA</b>	15.2
<b>DEL MAGUEY SANTO DOMINGO</b>	15

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## REPOSADO

Reposado or "rested" Tequila spends up to one year in oak barrels giving it more complexity with notes of wood, vanilla or spice but still showing some agave sweetness.

<b>ALTOS</b>	8
<b>CÓDIGO 1530</b>	8.6
<b>DON JULIO</b>	9.2
<b>CASAMIGOS</b>	10.5
<b>VOLCAN DE MI TIERRA</b>	10.2
<b>CLASE AZUL</b>	24

## AÑEJO & EXTRA AÑEJO

Aged for 1-3 years in oak barrels, or 3+ years for Extra Añejo, these tequilas are perfect for sipping and offer deep flavours of caramel, chocolate, and spice.

<b>ALTOS AÑEJO</b>	9
<b>DON JULIO AÑEJO</b>	9.6
<b>CASAMIGOS AÑEJO</b>	11.5
<b>DON JULIO 1942</b>	24
<b>VOLCAN DE MI TIERRA X.A</b>	24