

EXIR AÑEJO

DESCRIPTION

EXIR Añejo Double Barrel is a refined expression of tequila. Its unique character comes from independent aging in American and French oak barrels.

The American oak offers smooth notes of vanilla and subtle sweetness, blending with the depth and strength of French oak. This contributes complexity with hints of dried fruit, chocolate, and a warm touch of wood.

Each sip invites you to explore its balance and depth, crafted for those who value tradition and meaningful moments.

TECHNICAL DETAILS

Class: Añejo

Category: 100% Agave Tequilana Weber

Agave Origin: Valleys of Jalisco and Santa María del Oro, Nayarit

Cooking Method: Traditional masonry ovens

Extraction: Roller mill

Fermentation: Open stainless steel tanks with selected yeast

Distillation: First in stainless steel stills, second in copper stills

Aging: 12+ months in American and French oak barrels

Alcohol Content: 40% ABV (80 Proof)

Bottle Size: 750 mL

NOM: 1611 | Casa Victoria Latina, S.A. de C.V.



EXPERIENCE

TASTING NOTES

Appearance: Clean, bright golden color with copper highlights.

Body: Long, slow legs indicate a medium to full-bodied structure.

Aroma: Refined notes of maple, cooked agave, hints of wood, toasted cacao, and spices.

Palate: Smooth entry with touches of dried fruit such as fig and walnut.

Finish: Long and elegant, with a subtle dry touch of wood and cacao that invites another sip.

SUGGESTED PAIRING

Food: Traditional Mexican cuisine such as "chiles en nogada" or prime cuts of meat.

Cheese: Aged cheeses with strong and deep flavors, such as cotija and Parmigiano Reggiano.

Desserts: Crème brûlée, dark chocolate, or walnut cake.

Cigars: Medium-bodied cigars with notes of wood or coffee.

SERVING RECOMMENDATION

Best enjoyed neat, slightly chilled (16–18 °C) in a tequila glass.

