

EXIR BLANCO

DESCRIPTION

Characterized by its brightness and clarity, EXIR Blanco reveals an aroma of cooked agave that evokes the journey from the fields to the ovens where it comes to life. Floral notes of orange blossom and lavender intertwine with citrus hints of grapefruit, a touch of pepper, and the freshness of mint. On the palate, each sip reveals balance and character, with the natural sweetness of cooked agave taking center stage, making it the ideal companion for moments of celebration and authentic enjoyment.

TECHNICAL DETAILS

Class: Blanco

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

Alcohol Content: 40% ABV (80 Proof)

Bottle Size: 750 mL

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



EXPERIENCE

TASTING NOTES

Appearance: Crystal-clear and bright, with subtle silver highlights.

Body: Long, silky legs that reveal a well-structured body.

Aroma: Intense cooked agave, with floral notes of orange blossom and lavender, a touch of pepper, and fresh mint.

Palate: Smooth and enveloping, where the natural sweetness of agave takes center stage, delivering a balanced sensation.

Finish: Fresh, clean, and persistent, leaving a pleasant lingering note that invites another sip.

SUGGESTED PAIRING

Food: Fresh seafood and contemporary Mexican cuisine, such as lobster with butter or Oysters Rockefeller.

Cheese: Fresh and delicate cheeses such as goat cheese, burrata, or artisanal panela.

Desserts: Light desserts such as coconut panna cotta, citrus tarts, or fresh fruit.

SERVING RECOMMENDATION

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

