



CLASE AZUL TEQUILA GOLD

Taste the Sunset

Before dusk, there is a delightful moment when darkness embraces the light. This precious moment inspired this combination of spirits, pouring into a shimmering glass decanter fused to a night-colored ceramic base.

Clase Azul Tequila Gold is an incomparable tequila joven, a blend that combines Clase Azul Tequila Plata with a special reposado tequila matured in French oak casks and an Extra Añejo aged in American whiskey casks and finished in sherry casks.

TASTING NOTES

Color: Soft amber with golden sparkles.

Body: Medium body.

Aroma: Agave syrup, green apple, orange peel, fresh fig, raisins, light note of almond and walnut.

Taste: Toasted wood, fig, green olive, ginger, cocoa / dark chocolate.

PAIRING

Recommended with seafood and fish with high-fat content (tuna, salmon, octopus, lobster, shrimp, mussels, and clams) cooked with butter and yellow lemon (avoid limes). Kalamata olive tapenade and brie cheese tapas. Semi-bitter or white chocolate with citrus jam or citrus ice cream.



NEW ICON