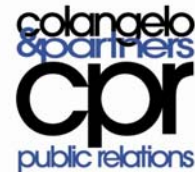


My Life on the Rocks

February 2, 2009
Portland, OR



Product Review- Partida Anejo Tequila

What can I say about [Partida](#) tequila that hasn't already been said? Paul Pacult gave the line 5 stars across the board when Partida came out, the only tequila to ever achieve that feat. I've tasted the blanco, reposado and, now, the anejo, and I have to say that they are all some of the finest spirits that I have personally tasted. I have yet to sample the [Partida Elegante](#), billed as "extra anejo" and at the \$350 price point, its probably out of my league for now.

Back to the anejo though, because thats what I'm here to discuss. The first thing I noticed about this tequila is its rich bronze coloring. By law, anejo tequilas age at least one year. Partida likes to use once used Jack Daniel's barrels for their anejo, and you can tell by the warm color that its been laid down for some time (18 months actually). Next, the bouquet, something I don't usually like in tequilas, is exceptionally nice. There is a soft oakiness up front, followed by subtle hints of vanilla and honeysuckle with just a hint of green chili pepper lurking underneath. It makes for a heady aroma, and my mouth started watering in anticipation of the flavors to come. Luckily for me, the Partida anejo didn't disappoint. Opening up with a certain earthiness on the palate, it follows with some big vanilla and caramel notes. After the vanilla and caramel begin to fade, a slight whisky flavor emerges, only to be replaced by some citrus and smoke notes. Finally, hints of agave sweetness begin to appear, providing a nice counterbalance to the smokiness. There is a bit of an alcohol bite to this, but I like a bit of sharpness to my tequilas so I really enjoyed tasting the alcohol. The finish is moderate, with more smoke, and some dried fruit on the back end. This is a very well made tequila and I thoroughly enjoyed it. I'm now really intrigued by the [Partida Elegante](#) as I'd like to see what this tequila does with a few more years in oak.

Highly Recommended

While I don't usually mix with anejo tequilas, this is a fun and interesting cocktail that highlights Partida Anejo's best qualities. I might suggest making this delicious flip for your special tequila aficionado this Valentines Day.

Partida Anejo Flip

2 oz Partida Anejo tequila
3 dashes [Bittermens Xocolatl Mole Bitters](#)
1/2 oz simple syrup
1 egg
cinnamon and nutmeg to dust



Place all ingredients (except cinnamon and nutmeg) in a mixing pint. Add ice, shake vigorously and strain into a wine glass. Dust with cinnamon and nutmeg and serve.