



# Four Seasons Magazine

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# FOUR SEASONS MAGAZINE

THE WORLD AT A GLANCE

# Glance

DELIGHT | DESIGN | ACTION | THOUGHT

Photography by Andy Anderson

(MEXICO)

## Suave Tequila

At one time, "boutique tequila" essentially didn't exist except in the narrowest and most private of precincts. But riding the wave that has propelled single-malt Scotch whisky and single-batch Kentucky bourbon forward so pleasurablely are today's well-aged and premium-distilled tequilas that truly merit the adjective "suave." "Suave" in both the English sense and suave—"smooth"—in the land where tequila is born. 45

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The True Spirit of Tequila  
[www.partidatequila.com](http://www.partidatequila.com)





THE WORLD AT A GLANCE | DELIGHT

Used to be that if you wanted a spirit that said—or even shouted—“macho,” you reached for tequila. Times have changed, compadre. • But the gentrification of tequila—and, yes, it’s legitimately that—has come with a price. Ageing young tequila into the sort of refined spirit that can be sold for, in some cases, hundreds or even thousands of dollars a bottle often results in a drink that ends up tasting little like tequila. • The challenge is to **preserve the distinct flavour of the agave plant** from which tequila is made, cultivated most widely in Mexico and elsewhere in Central America. As with any refined spirit, there should be nothing quite like it, nothing that can duplicate tequila’s unique combination of taste and tang. Here are seven.

**MILAGRO SILVER**

As the cost of many tequilas soars to ridiculous levels—it’s really not that expensive to make—this modestly priced bottling packs a **powerful agave punch** while achieving a smooth, inoffensive palate. Perfect for cocktails. [www.milagrotequila.com](http://www.milagrotequila.com)

**PARTIDA AÑEJO**

This one from the excellent Partida line, when paired with the Leguas Añejo below, well demonstrates the two distinct styles of modern tequila. The Partida shows **pronounced oak influence**, along with hints of honey, banana and chocolate in a smooth, elegant harmony. [www.partidatequila.com](http://www.partidatequila.com)

**LEGUAS AÑEJO**

By way of contrast, the Leguas’ powerful agave flavours are combined with a **piquant spiciness** and enhanced, but not smothered, by the oak ageing. If the Partida is all smooth sophistication, this añejo is punchy, rustic authenticity. [www.tequilasieteleguas.com.mx](http://www.tequilasieteleguas.com.mx)

(MEXICO)  
**¡Viva Tequila!**

Yes, it can be sipped—as well as blended into cocktails known for their punch.  
By Nick Passmore | Photography by Mark Wagoner



**EL TESORO REPOSADO**

Eleven months in oak barrels results in a smooth and rich tequila that has **a fine hint of sweet woodiness**. The potent agave flavours make this a drink for tequila lovers who want to know they are really drinking tequila. [www.eltesorotequila.com](http://www.eltesorotequila.com)

**CHINACO BLANCO**

This is the ultimate blanco—an award-winning tequila that still manages to taste like tequila. The remarkably fresh and clean nose is followed by a **palate of surprising complexity offering floral hints** along with a lingering, satisfyingly earthy finish. [www.chinacotequila.com](http://www.chinacotequila.com)

**TEZÓN AÑEJO**

A fine, polished, smooth añejo where the oak ageing process has enhanced the already superb, agave-rich tequila—rather than, as in too many cases, masking an inferior one—and leads to a **subtle, complex and spicy** finish. [www.tequilatezon.com](http://www.tequilatezon.com)

**PARTIDA ELEGANTE**

One of the first releases in the extra añejo category, this is a fitting capstone to the Partida line. Expensive but by far the most subtly complex tequila I have ever tasted. There’s a **floral nose, a smooth, super-polished mid-palate** with hints of newly mown grass and fresh-cut sawdust and a finish that just goes on and on, revealing ever more layers of nuanced flavour. [www.partidatequila.com](http://www.partidatequila.com) 45

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