

TEQUILA FAMILY

All beverages were tested "Neat", but would taste similar with an ice cube.
An asterisk (*) denotes what I consider the best all-around "Neat" beverage in this family.
Those with a hash (#) are worthy considerations within their respective sub-group.

GOLD

Cazul S-O-L Gold Reserva (Mixed) =
Delayed burn. Taste is off in a bad way.

Drego Azul Gold (Mixed) =
Mild. Faint agave taste with faint taste of lime. Seems intended for Margaritas.

Jose Cuervo Especial Gold (Mixed) =
Mild. Has a slightly sweet oaken flavor. The "Bud Light" of tequila.

Margaritaville Gold (Mixed) =
Mild. Sweet like a pastry. Agave is almost undetectable.

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SILVER

* 1800 Reserva Silver =

Mild. Strong agave taste with a bit of dark fruit flavor. A very earthy tequila.

Arrogante Blanco =

Mild. Bad tasting agave flavor with a hint of vanilla.

Avion Silver =

Moderate burn. Nice aroma. Light agave flavor with a hint of flowers. Alcoholic.

Cazul 100 Silver =

Delayed burn. Tastes like green beans and dirt, rather than agave.

Cazul S-O-L Silver Reserva (Mixed) =

Delayed burn. Slightly oily. Alcoholic with a hint of agave. Bitter aftertaste.

Drego Azul Silver (Mixed) =

Moderate burn. A bit oily. Slight agave taste mixed with something not that good.

Familia Camarena Silver (2x) =

Mild until swallowed. Mellow agave taste with a cask instilled butterscotch flavor.

Herradura Original Silver (2x) =

Burns. Complex taste. Light agave flavor with a tangy herbal overtone.

Jose Cuervo Clasico =

Mild. Tangerine and agave taste. Unpleasant aluminum and cotton ball aftertaste.

Patron Silver (2x) =

Smooth. Sweet and slightly syrupy like honey, with a moderate agave flavor.

San Matias Legado Blanco =

Slight burn. Unusual aroma. Lighter, dry agave taste with an overtone of squash.

Tecnico Blanco (2x) =

Slight burn. Tastes watered down, with a slight agave flavor. Sharp aftertaste.

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REPOSADO

1800 Reserva Reposado =

Strong earthy flavor that fades from sweet, with a hint of butterscotch. A bit bitter.

Avion Reposado =

More agave than barrel flavor, with hints of flowers. Sophisticated unusual taste.

Familia Camarena Reposado (2x) =

Definite alcohol burn. Light buttery caramel flavor.

Patron Reposado (2x) =

Mellow agave flavor with a hint of oak and slight honey taste.

Sauza Hornitos Reposado =

Peppery on tongue, mild on throat. Briny, with a light agave and barrel taste.

Tecnico Reposado (2x) =

Some burn. Bit of a whisky taste, with a hint of cocoa. Tastes watered down.

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ANEJO

Arrogante Anejo =

Mild burn. Tastes of bad tasting agave mixed with bourbon. Warming aftertaste.

Avion Anejo =

Fruit tree aroma. Mellow, but a touch alcoholly. Bourbon-like cask taste.

Calende Anejo =

Burns. Aged extra long for a strong barrel flavor. Aftertaste shifts negatively.

Gran Centenario Anejo (blended) =

Mild. Citrus and fig aroma. Non-sweet agave and light oak taste. Slight warming.

Herradura Original Anejo (2x) =

Burns. Rum-like spice taste. Alcoholly aftertaste.

Patron Anejo (2x) =

Oak barrel taste, with a honey-like texture.

Tecnico Anejo (2x) =

Moderate burn. Sweet, with french vanilla overtones. Slightly alcoholly.