

AGAVE NOTES Tequila Tasting: Instructions

● Tasting Technique

Note. Enter the tequila's name, brand, NOM, date, and lot number.

Pour. Pour the tequila into a flute or snifter.

Smell. Slowly get closer and inhale through your nose.

Taste 1. Small sip to get your lips wet.

Taste 2. Sip, hold, and breathe some air in.

Taste 3. Enjoy! Sip and swallow.

Repeat. Taste the next tequila, then circle back and start over for a second pass.

Tip. Try tasting blind.

● Recording Your Notes

Describe. For the aroma, taste, and finish, list every flavor you notice — there's often more than one. Use the Flavor Profile Glossary (next page) if you need a reminder of what a note means.

Rate. Next to each flavor, jot down its intensity from 1 to 4:

1 Mild 2 Medium 3 Strong 4 Dominant

Example: Agave (3), Citrus (2)

Notes. Add any other impressions: value, occasion, how it compares to others.

Tip. No flavor jumps out? That's fine! Rate what little is there as a 1.

⌕ Flavor Profile Glossary

What each tasting note means. Use alongside the flavor list on your tasting sheet.

Agave

The tequila's core flavor: sweet and vegetal, like cooked agave or sweet potato.

Alcohol

Noticeable ethanol aroma or heat, ranging from light warmth to a sharp alcoholic bite; it may soften as the tequila breathes.

Butterscotch

Buttery, brown-sugar sweetness, common in barrel-aged reposados and añejos.

Caramel

Rich, burnt-sugar sweetness picked up from the oak barrel.

Chemical / Solvent

Artificial or industrial notes such as acetone, varnish, plastic, rubbing alcohol, or cleaning solution; generally considered an off-note.

Chocolate

Cocoa-like richness, often alongside coffee or toasted notes in añejos.

Citrus

Bright lime, orange, or grapefruit zest, often sharper in blancos.

Coconut

Soft, creamy tropical sweetness from the agave or the barrel.

Cola

A dark, spiced caramel note reminiscent of cola soda.

Earth / Mineral

Soil, clay, or wet-stone notes tied to where the agave grew.

Floral

Light, perfumed notes like jasmine, rose, or orange blossom.

Fruit

Ripe stone fruit, berry, or tropical notes beyond citrus.

Grass / Herbal

Green, vegetal notes like fresh-cut grass or mint; common in blancos.

Honey

Warm floral sweetness, often paired with agave and vanilla.

Leather

A rich, worn-leather note that develops with extended barrel aging.

Licorice

Sweet, anise-like black-licorice flavor.

Medicinal

An antiseptic, cough-syrup, or pharmaceutical-like note.

Nutty / Toasted Almond

Roasted, nutty notes from barrel char or toasting.

Oak

Dry, woody backbone from the barrel; often reads vanilla-tinged.

Smoky

A char or campfire note from roasting agave or charred barrels.

Spicy / Pepper

Black pepper or cinnamon-like warmth on the palate or finish.

Sulfur

Struck match, cooked egg, rubber, or other sulfur-like aromas.

Tobacco

A dry, leafy note found in well-aged tequilas.

Vanilla

Sweet, creamy, classic barrel-derived flavor.

Wood (not Oak)

Non-oak wood notes, like cedar; distinct from oak's vanilla sweetness.

Tequila Tasting

NAME

DATE

FLAVORS:

Agave · Alcohol · Butterscotch · Caramel · Chemical / Solvent · Chocolate · Citrus · Coconut · Cola · Earth / Mineral · Floral · Fruit · Grass / Herbal · Honey · Leather · Licorice · Medicinal · Nutty / Toasted Almond · Oak · Smoky · Spicy / Pepper · Sulfur · Tobacco · Vanilla · Wood (not Oak)

INTENSITY: 1 Mild · 2 Medium · 3 Strong · 4 Dominant / Overpowering e.g. Agave (3), Citrus (2)

1NAME

Date and Lot

Brand and NOM

TYPE

AROMA

e.g. Agave (3), Citrus (2)

TASTE

e.g. Honey (2), Vanilla (3)

FINISH

e.g. Spicy / Pepper (2)

NOTES

Additional comments

2NAME

Date and Lot

Brand and NOM

TYPE

AROMA

e.g. Agave (3), Citrus (2)

TASTE

e.g. Honey (2), Vanilla (3)

FINISH

e.g. Spicy / Pepper (2)

NOTES

Additional comments

3NAME

Date and Lot

Brand and NOM

TYPE

AROMA

e.g. Agave (3), Citrus (2)

TASTE

e.g. Honey (2), Vanilla (3)

FINISH

e.g. Spicy / Pepper (2)

NOTES

Additional comments