



Agave Product Tasting-Review Form

Style: _____ **Date:** _____ **Time:** _____
 (Tequila, Mezcal, or Sotol)


Name: _____
 (Name on Bottle)

Brand: _____
 (Brand Name of Spirit)

Brand Type: _____
 (Blanco, Reposado, Anejo, Extra Anejo, Joven-Mixto, Flavored-Liqueur)

Origin: _____
 NOM: _____ Distillery: _____ Importer: _____

Price: _____
 (at time of tasting/review, per bottle or per shot)

Tasting Review						
<i>Rate each column below 1-100, review weighted based on the following formula (10%,20%,20%,20%,20%,5%,5%)</i>						
Aroma-Nose	Initial Taste	Body	Finish	Smoothness	Quality/Price	Presentation
<p>(Aroma-Nose: The smell of the spirit) (Initial Taste: First palate experience) (Body: Overall mouthfeel experience) (Finish: Experience after swallowing) (Smoothness: Effort and enjoyability) (Quality/Price: The quality of the spirit based on cost) (Presentation: Bottle, Label, Packaging)</p>						
<p>Tasting Notes:</p> <div style="text-align: right;">  </div>						
<p>Terms and examples to help describe your tasting: Appearance: Clarity (bright-clear-dull-cloudy) Intensity (pale-medium-deep) Color (colorless-amber-copper-golden-mahogany) Nose: Development (youthful-rested-aged) Intensity (light-balanced-medium-complex-harsh) Characteristics (butter-fruit-floral-grass-herb-nuts-smoke-spice-sweet-vanilla-wood) Palate/Taste: Body (low-medium-full) Alcohol (subtle-balanced-sharp) Finish (simple-complex-balanced) Length (short-medium-long) Characteristics/Flavor (butter-fruit-floral-grass-herb-nuts-smoke-spice-sweet-vanilla-wood)</p>						
<p>Additional Notes: (Foods, drinks, spirits consumed before this tasting, etc.)</p>						