New Member
Posted by Ralph - 2008/03/11 23:34

I'm a Scotch drinkin' cigar smokin' buddy of the rastacat. 39, married with two beautiful little girls.

I've heard lots about this site and I know jack-diddly about Tequila, so that's why I'm here! Always looking for a good sipping complement to go with a cigar, and would like to start delving into Tequila as Scotch can get a little heavy in the summer months.

Peace!

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Re:New Member
Posted by The Tequila Guy - 2008/03/13 14:43

So you need some tequila training wheels??? Hahaha

Have shared many a bottle with rastacat and he is really good at pairing tequilas with cigars. We shared a bottle of El Jimador Añejo Edicion Especial that he liked a lot. He said he'd pair it with a cigar with vanilla or nutty notes-CIAO Criollo or Cohiba Esplendido(Cuban).

The tequila is also a great value at about $50. However, there may be few left since it was a special edition. Herradura is made by the same people, but not quite the same.

As far as summer drinks go, try some silver tequila with a splash of tonic and a squeeze of lime over ice. It blows gin and tonics away. Make sure you use 100% agave tequila because you want to taste the tequila.

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Re:New Member
Posted by PRJack - 2008/03/26 16:12

Ralph wrote:
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Peace!

Welcome Ralph!!

Tequila in the summer is often just the tip of the iceberg. Once you start exploring the flavours a bit, you'll find that some of the aged Tequilas rival fine scotches... different, granted, but still very reminiscent!

I like TG's idea of the Tequila and Tonic! ... never thought of that and I'm an experimental mixologist!

That makes me think... TG, is there a drink recipes section? I've got loads and would love to learn more.

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Re:New Member
Posted by SirGringo6 - 2008/04/16 02:09

Hello Ralph, glad to see a new Member that wants to embark in the true splendors of pure Agave. You have come to the right place my friend and I hope that we could help each other find the right Tequila with that perfect Cigar B)

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Re:New Member
Posted by DCadvantages - 2008/05/16 20:01

Tequila is more along the lines of bourbon and American whiskey, as used bourbon and whiskey barrels are consitantly used in the aging process of the Reposados and Anejos of the world. Scotch, as our new memeber described, tends to be alittle heavier and on a generally different plane of taste. Scotch, usually goes for pete, smoke, salt, etc. Meanwhile, it's North American breathern generally share the same sweet and oak flavors. Thats not to say that scotch, tequila, and bourbon can't share these types of flavor profiles. This is all generally speaking. As far as mixology is concerned, lets try to think out of the box. Classic cocktails is always a great place to start and substitute with tequila. If you are a fan of any dark spirit, bourbon in this case, I think you would enjoy my twist on the classic Mint Julep. I call it the Pilincilo Julep. (pronounced p-lon-c-o) First take 8-10 sprigs of mint and and crushed pilincilo or pilincilo syrup. Pilincilo is a mexican brown sugar, generally it can be found in the ethnic foods section of your local grocery store, or in a speciality market. Muddle the mint and Pilincilo sugar together until you release the aromatics of the mint and sugar. Proceed to add an 1 1/4oz. or whatever your liking of your favorite Reposado or Anejo. Anejo for me, as the body of the spirit is more full, like a bourbon. Toss a few times to mix and add crushed ice to a rocks glass. Top with soda and Garnish with a sprig of mint, enjoy

Damian
Bartender, Border Grill

Post edited by: DCadvantages, at: 2008/05/16 20:24

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Re:New Member
Posted by DCadvantages - 2008/05/16 20:19

Go alittle side tracked with some of the commentary. Lemme throw a few suggestions your way, that you might enjoy this summer...

-Partida Anejo, aged 18 months once used JD barrels. Soft fruit tones of cherry, mix with almond and honey tones. $65 avg.-

-Paridiso by El Tesoro Aged 5 years in used Cognac barrels, the tastes are complex and include caramel, smoke, herbs, spices, and pineapple. $110 avg.

-Gran Centenario Anejo, Aged 18 to 36 months in French limousin oak, complex and oak driven with hints of oak, vanilla, and cinnamon, no anejo will posses a longer finish then GC anejo, emulating your favorite scotches in that regard. $55 avg

Chinaco Anejo Aged 3 1/2 years in gov't certified oak. The only lowlands tequila on this list (lowlands are more earthy in flavor) Flavors of wood, wild flowers, pear, vanilla, and baked apple. $50 avg

Post edited by: DCadvantages, at: 2008/05/16 20:20

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Re:New Member
Posted by SirGringo6 - 2008/05/19 03:51

Thanks for the advise DCadvantages, I do have a bottle of Chinaco Anejo and it is indeed a smooth Tequila that should be added to ones collection. Welcome to the Forums Amigo, The Splendors of the True Agave is spoken here.B) B)

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Re:New Member
Posted by rastacat - 2008/06/01 19:47

Hey, brah! I have to admit, it's been a while since I have been by here. Glad you found the place!

TG's suggestion of tequila and tonic sounds really refreshing, while DC's tequila-ito sounds like da bomb. I think it's time

for the Rastacat to get busy experimenting...

Perhaps TG and I will try out a new tequila/cigar pairing tonight after the Omaha filets ;)

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