

R E V I E W S

San Francisco Chronicle

Paqui Silvera (\$40) Made at Autentica Tequilera in the town of Tequila from agave grown in the Tequila Valley. We loved how clean and intense its flavors were, with a balance of peppery, musky and fruity character.

While we thought Paqui was beautifully bold - a real Tequila drinker's (or for that matter a Scotch drinker's) Tequila - we thought Partida, with its demurer flavor profile, was equally lovely. But when it came to a margarita there was no competition. Paqui won hands down. "It just stands out," said East Bay bartender Matt Burbach. "And even though it has a strong presence, it really melds well with the drink," agreed Duggan McDonnell, another of our tasters and owner of Cantina in San Francisco. "It just has perfect balance.

San Francisco Bay Guardian

PAQUI SILVERA TEQUILA has such a smooth, agave-rich profile, with hints of smoke, white pepper, citrus. I'm happy to drink this one neat: a tequila where blue agave properties the spirit is known for are properly showcased. It is complex, robust but entirely drinkable with a gentle finish. No surprise, it worked beautifully in a margarita, presenting itself once again as smooth and all too easily drinkable. This may be my strongest recommend of the three as it is one to please both the tequila aficionado and novice. \$45

Spirits.com

PaQuí Silvera Tequila _Importer: Tequila Holdings, Pasadena, California __INGREDIANT:100% Agave _PROOF: 80 (40%) _AGE: Fresh from the Still _TYPE: Silver (Blanca, Joven, Plata), Lowland_PRICE: \$40.00 - 750 ML __Notes: This tequila is produced in the town of Tequila, in the state of Jalisco, the heart of tequila country. This is the youngest expression of this particular line. Another slightly older expression the paQuí Reposado, there is also a anejo - paQuí Anejo.__Using Blue Weber Agave of a much older age than most - especially for a Lowland where the average age seems to be 3-5 years at most - they use 8 to 12 year old agave. This gives an agave plant more time to mature and develop a sense of terroir and nuance, which is clearly discernable in the finished product. __Appearance: Crystal clear, lovely body. On swirling, it leaves a very light coating on the glass which then forms some legs which then leave a constellation of droplets on the sides of the nosing glass. __First Impression: Has a unmistakable aromatic hallmarks of a good lowland tequila: Fruity, sweet brine, savory, citrusy.

Taste: Wonderful glycerin / saplike body. Sweetish entry drying rapidly but pleasantly. Savory, orange, citrus and pepper. Some mineral notes with spice and citrus. Finishes a touch dry with savory, citrusy ending, medium-long, very smooth.

Drinks: Actually not bad on its own- sip it don't shoot it. One of the few silver tequilas you can drink straight without wincing. Makes for a wonderful margarita, so as with any excellent tequila be sure to use fresh juice and Grand Marnier or Cointreau- anything less would be an insult to the tequila and a waste. Also the lovely fruitiness makes for a more complex and multilayered group of flavors in any drinks calling for a tequila - and the price doesn't break the bank.

Final Thoughts: Very nicely done, especially since this is a Lowland tequila. I have a personal preference for Highland tequilas usually- but this one is quite outstanding. While they do use some no traditional methods (such as shredding and rolling the agave - they do use superior agave to begin with and a deft hand at making the proper cuts in the distillation to make a excellent product. This coupled with the low price given the quality paQuí should make a number of other, more well known brands, lose some sleep.



Neufutur Magazine

The bottle that we are covering tonight retails for about \$50 at the 750ml level, and provides imbibers with a tremendously calm and collected nose.

However, the deceptive aging of the Pa'Qui Reposado is quite nice in one non-straight alley: try a shot of it over the rocks, and what an imbiber is left with is nothing short of sublime. If you are a fan of a more bold and brash varietal, give Pa'Qui's Silvera a spin, and if one wants to try out something that even exceeds the Reposado in woody and complex tones, check out their Anejo. One thing that unites these varietals, though: together, they truly represent the cream of the crop when it comes to their other agave-based brethren.

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Fratfury.com

PaQui Tequila Silvera is produced in small batches in the town of Tequila, Mexico. PaQui means "to be happy", in the native Aztec tongue, This liquor promises enjoyment above all, with its superb aroma and flavor. Smell the flowers and tingle your taste buds with it's sweetness, with earthy undertone, and a light heat finish. Well Done!

TequilaPlanet.com

"For Tequila Lovers, by Tequila Lovers" Tequila of the Month: PaQui SilveraBrand:

Paqui Name: Silvera

Date: May/2010Type: Blanco/Plata

Aging Process: NoneDistillation: ?

Price (shot or bottle): \$48/bottle Color:

White Diamond, Crystal Clear

Aroma: Floral and slightly fruity

First Taste: Smooth and easy Body: Slightly sweet, a bit of spicy bite but not harsh or unpleasant After Taste: Does not linger or burn, very clean Smoothness: Smooth. Tasty, but won't burn you Good. No burn, but a clean warmth. Comments: We blind taste tested this tequila with an international taste panel with four countries represented (US, UK, FR, and TX). The competition was two established high profile luxury Blanco offerings that you would easily recognize. They were rated for Aroma, 1st Impressions, The body of the taste, Finish, and Overall impressions. Not only did Paqui compare favorably, but was selected as the best by half of the panel. The rest of the panel was split between the other two. Paqui won Best Aroma unanimously. The distiller has done an excellent job of capturing the essence of real tequila. So if you want to impress your friends with a "true tequila" then spend some time lingering over a bottle of Paqui. You need to be willing to pay similar to other top of the line Blancos, but only if you are willing to learn the meaning of Paqui- "be happy". We are looking forward to testing/reviewing the whole Paqui family. This was not a paid review.

Tequilatown.net

Initially I was drinking out of my go to caballito glass, but, then gave it a try out of a Riedel tequila glass and this tequila really came alive.

While my palate can't discern all of the profile in this juice, I do pick out the cooked agave, the fresh grass and of course the white pepper. A contradiction would be a slight fruity taste up front, but, finishes with a slight astringent dryness. I like that a lot in a tequila, but don't find it often.



Tequilatown.net cont

This paQuí can/will hold it's own with any of the high end blanco tequilas, no matter their price. It makes a great sipper and although they suggest to use it in cocktails I wouldn't.

Drinkhacker.com

Fans of smooth tequilas will immediately dig PaQui's body, at least once they get the cap off (hint: it's actually a cork-style stopper, not a screwtop). Round and buttery, it has a nice velvety texture that is easy to sip. The flavor has a surprising amount of agave in it, considering how generally easygoing it is. There's a touch of bite on the finish, but ahead of that it's got lush notes of green vegetation and pure agave, peppery but not fiery.

Examiner.com

The Top 5 Tequilas You Should Be Drinking During Cinco de Mayo
Paqui has just recently come on board with the plethora of luxury tequilas. Paqui means " to be happy" and by drinking Paqui that is easily achieved. Sweet agave flavors make this tequila smooth and rich, all very good for sipping or enjoying on the rocks. The notes of carmel and cinnamon in the anejo and reposado make this a stand out tequila.

Rumhowler.com

In the Bottle: 5/5

The presentation of PaQuí Silvera Tequila is very attractive. The bottle arrives in a beautiful cardboard box which mirrors the bottle presentation and opens from the front to allow you to display the bottle within the box for your guests to enjoy. The decanter inside oozes style and luxury. In fact, it is one of the nicest decanter/bottles I have encountered. They even got the cork right as the bottle is topped by a high density synthetic cork which provides a nice satisfying 'pop' when the PaQuí is opened.

In the Glass 8.5/10

Upon pouring the glass I noticed a light sheen on the sides of my vessel which indicated the presence of a light oil. The Tequila has no colour at all, that is to say, it has, to my eye at least, perfect clarity. The aroma from the glass is laid back. An earthy agave scent is present, but it does not jump from the glass, rather it seeps out slowly. Very light citrus tones follow, but they do not try to assault the nostrils, rather they lie very gently in the breezes. At this point I would describe PaQuí Silvera as a very gentle approachable spirit.

In the Mouth 49/50

The gentle laid back style continues into the mouth. At the forefront of the flavour is an earthy agave and fruit. The flavour carries buttery nuances as well as a light citrus zest behind the agave fruit. The tequila has a vegetal quality, with the agave carrying more herbal tones than spice. In fact, the peppery spice which is at the forefront of most tequila I have tried, is pushed somewhat into the background here. Whether this laid back style is due to a filtering process, or whether it is due to the selective distillation process I am unsure. In any case what remains is a Tequila spirit with a soft Vodka-like delivery. The harshest elements are absent but the heart of the agave remains. I continue to believe that this spirit is extremely approachable for any spirits lover, but I also believe that the sharper spices which have been polished and buffed into submission will be missed by the veteran Tequila aficionado.

In the Throat 12.5 /15

The finish is very subdued with a mineral oil finish. There is no burn at all, and the agave leaves subtle traces of its presence in the throat. I usually hope for a little more kick than this spirit has, but I can definitely understand the appeal of a Tequila which is easy to sip and easy on the throat.



Rumhowler.com cont

The Afterburn 8/10

Soft, gentle, mellow, and subdued are not normally adjectives I would use to describe Tequila. But that is exactly what we have in the bottle of PaQui Silvera. If I were to introduce Tequila to a vodka or rum lover, then this would probably be the place to start.

Tequila Examiner

PaQui Silvera Tasting Notes

In the glass, PaQui Silvera is crystal clear with little or no thickness; it looks like spring water. It has a strong, but not astringent bouquet with balanced scents of citrus, pepper, and agave. Like the smell, the first sip is remarkably fresh and tastes very pure. It is, perhaps, one of the most crisp blancos I have had that packs such a remarkable amount of flavor without a bit of harshness at some point in the tasting experience. It has a medium-long finish with alternating notes of citrus and pepper. The complexity and crispness of flavor make this an excellent blanco to sip. I would even try it over ice – the flavor is strong enough that you can appreciate the coolness without sacrificing flavor from any melted ice cubes. The PaQui Silvera also stands up very well in a cocktail, but because it has a more powerful flavor than many tequilas, you may wish to be conservative with your pour. Tequila Examiner Grade, PaQui Silvera: **A-**

Tequila.net

PaQui Tequila Silvera * Tasted December 2009 * Riedel Tequila Glass

Appearance: clear - thick body and slow tears

Aroma: mild cooked agave, asparagus, light floral and hint of ripe banana

Initial Taste: light sweet agave, hint of lemon

Spirit Body: black pepper and orange, with medium spiced heat

Finish / Aftertaste: warm mouthfeel, sweet / floral agave finish, with long orange and mint aftertaste

Refined and flavorful, PaQui is sure to please all palates.

Overall rating:	92
Aroma-Nose:	93
Initial Taste:	91
Body:	92
Finish:	92
Enjoyability:	94
Price:	91
Presentation:	92

Reviewed by Tequila.net
December 20, 2009

