

# TEQUILA AFICIONADO MEZCAL TASTING SHEET

Catador/Taster: \_\_\_\_\_ Sample # \_\_\_\_\_

Palenquero/Brand: \_\_\_\_\_ Village: \_\_\_\_\_ ABV: \_\_\_\_\_

Agave Name (Botanical) \_\_\_\_\_ (Local) \_\_\_\_\_ Expression: \_\_\_\_\_

Production: (Clay) \_\_\_\_ (Copper) \_\_\_\_ Other: \_\_\_\_\_

- For blind tastings: Evaluate each sample on its own merits. Do not compare it to any brand or try to guess what brand/palenquero it is.
- Before tasting the first Mezcal, rinse your mouth with a neutral distillate such as unflavored vodka.
- Before judging the Mezcal: take a small sip, swish it in your mouth, including under the tongue, and eliminate it. Then take a second sip for your judging.
- Take into account the appropriate qualities of each expression being evaluated since each has characteristics different from the others.

	N/A	Regular			Acceptable			Good			Excellent	
<b>Visual Evaluation (Appearance)</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	
Clarity												
Crystallinity/Transparency												
Brightness												
Body												
Intensity of Color/Hue												
Legs/Tears												
<b>Olfactory Evaluation (Aroma)</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	
Inhaled Alcohol Impact												
Exhaled Alcohol Impact												
Cleanliness												
Sweetness												
Fruitiness/Herbaciousness												
Wood Notes												
Spices												
Balance												
<b>Flavor Evaluation (Taste)</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>					
Alcohol Impact on Mouth												
Flavor Strength or Weakness												
Cleanliness												
Sweetness												
Fruitiness/Herbaciousness												
Wood Notes												
Spices												
Balance												
Finish												
<b>TOTAL:</b>	<i>(Add total points, not to exceed 20)</i>											

**Additional Notes:**

*(i.e. cooking medium, fermentation vessel composition, etc.)*



## Mezcal Tasting Wheel Key

### ❖ **Chemical**

- Papery
  - Wet Cardboard, Lint Or Fresh Laundry, Filter Pad, Band-Aid
- Pungent
  - Cat Pee, Hot Sauce, Vinegar, Ethanol, Nail Polish Remover, Vomit
- Mineral
  - Chalk, Pencil Lead, Copper, Slate, Creosote, Gunmetal, Iodine, Salt, Camphor, Soapy, Hospital
- Sulfur
  - Spent Fireworks, Wet Wood Or Dog, Sulfur Dioxide, Burned Match, Cauliflower, Turnip, Cooked Cabbage, Skunk, Garlic, Natural Gas, Hydrogen Sulfide, Pencil Eraser, Burned Rubber, Rubber
- Petroleum
  - Oilskin, Linseed, Plastic Bucket, Tires, Tar, Kerosene, Diesel

### ❖ **Fruity**

- Citrus
  - Lime, Lemon, Citrus Leaf, Orange, Tangerine, Grapefruit, Pineapple
- Berry
  - Strawberry, Blackberry, Raspberry, Black Currant
- Tree Fruit
  - Cherry, Apple, Sour Apple, Peach, Nectarine, Apricot, Pear, Quince, Plum
- Tropical
  - Pomegranate, Mango, Banana Leaf, Mamey, Papaya, Passion Fruit, Kiwi, Guava, Zapata, Soursop, Banana
- Melon
  - Honeydew, Cantaloupe
- Dried
  - Raisin, Cranberry, Prune, Date, Fig, Mixed Peel, Mixed Dried, Fruit Cake
- Cooked
  - Stewed Mixed, Jam, Marmalade, Mince Pie, Pumpkin

- Other
  - Fruit Salad, Concord Grape, Maraschino
- ❖ **Caramelized**
  - Toasted
    - Rice Pudding, Burnt Toast, Coffee Grounds, Fennel, Aniseed, Licorice
  - Caramel
    - Cooked Agave, Caramel, Maple, Honey, Butterscotch, Chocolate, White Chocolate, Molasses, Butter, Brown Sugar, Burned Sugar, Candy
- ❖ **Floral**
  - Fragrant
    - Lavender, Perfume, Coconut, Barbershop, Fabric Softener, Carnation, Rose Petal, Violet, Rose Water, Orange Blossom, Clover, Jasmine
  - Leafy
    - Green Leaves, Lawn Clippings, Fir Tree, Pine Needles, Pea Pods
  - Hay-Like
    - Dry Hay, Mode Hey, Sage, Mulch, Barnyard
  - Greenhouse
    - Florist Shop, Geranium, Green Tomatoes
- ❖ **Earthy**
  - Moldy
    - Bread Yeast, Mushroom, Peat, Mildew, Cellar,
  - Earthy
    - Hemp Rope, Fishing Net, Bog, Earth, Leather, Green Coffee, New Cowhide
  - Smoky
    - Bonfire, Gravy, Bacon, Charred Toast, Soya Sauce, Chipotle, Smoked, Salami
  - Kippery
    - Seashells, Dried Fish, Smoked Oysters, Smoked Salmon, Anchovies, Seaweed
- ❖ **Vegetative/Herbaceous**

- Dried
  - Raw Potato, Hay Or Straw, Coffee, Tobacco, Tea
- Fresh
  - Eucalyptus, Agave, Mint, Green Pepper, Snow Peas, Lettuce, Parsley, Cilantro, Celery Leaf
- Cooked
  - Asparagus, Green Beans, Artichoke, Parsnip, Black Olives, Green Olives

#### ❖ **Cereal Microbiological**

- Sweaty
  - Cheese, Old Gym Shoes, Shoe Polish
- Yeasty
  - Pulque, Digestive Biscuits, Bakery, Baker's Yeast
- Malty
  - Malted Milk, Horlick's, Postum, Bran, Cake
- Cooked Mash
  - Farfel, Oatmeal, Grits, Mashed Potato, Sweet Corn, Kasha, Couscous
- Lactic
  - Yogurt, Buttermilk, Lactic Acid, Sauerkraut

#### ❖ **Woody**

- Sherried
  - Sauterne, Cognac, Madeira, Port, Chardonnay
- Spice
  - Christmas Cake, Pepper, Allspice, Clove, Nutmeg
- Nutty
  - Peanut, Ginger, Walnut, Hazelnut, Almond, Marzipan, Cacao, Praline, Pecan
- Vanilla
  - Toffee, Sponge, Meringue, Vanilla, Custard
- Wood Spice
  - Sandalwood, Cigar Box, Resinous, Cork, Oak, Hickory, Cherry, Cedar, Cinnamon