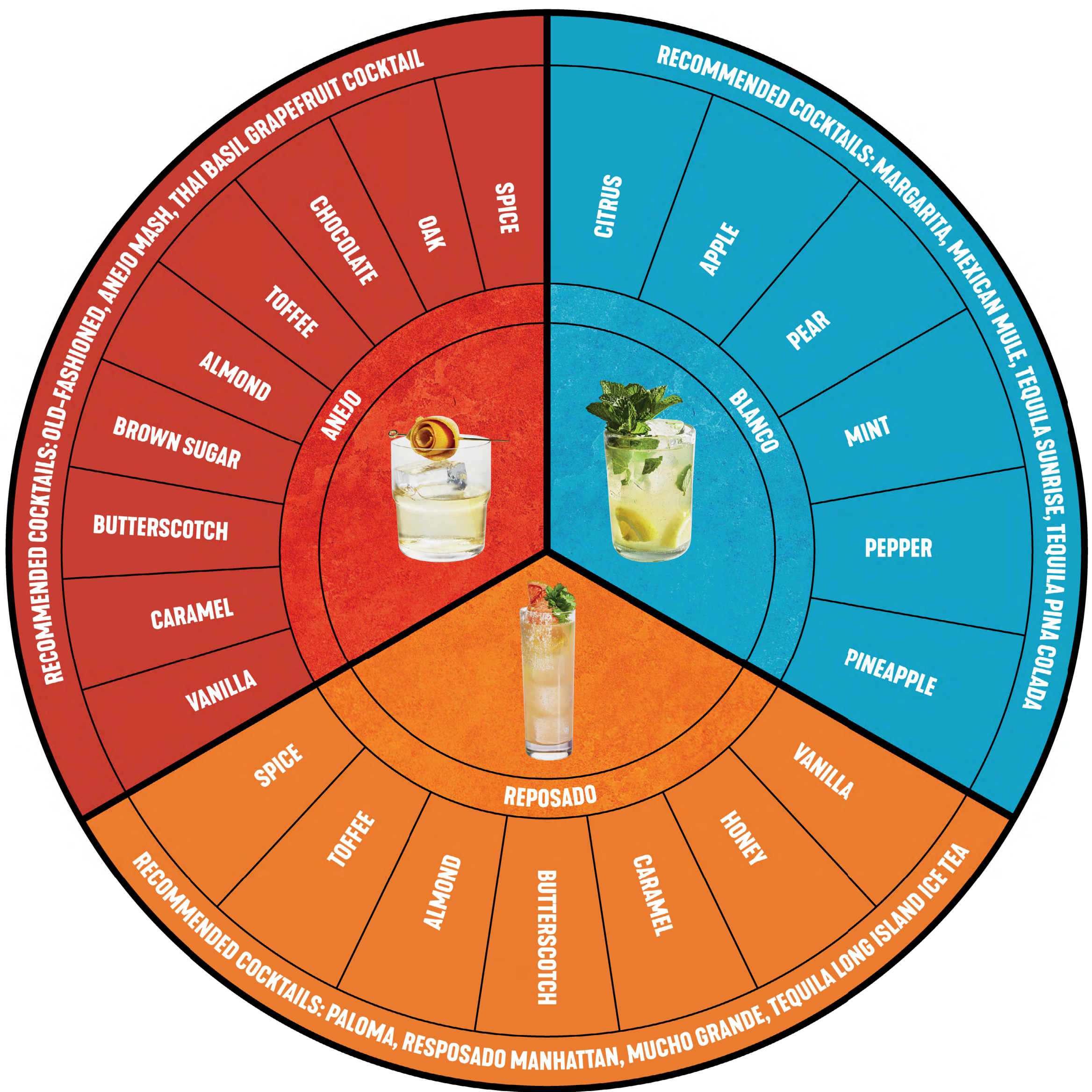


TEQUILA FLAVOUR PROFILES YOU SHOULD KNOW

Not only is tequila trending, but it's also incredibly versatile, which benefits bar professionals and consumers alike.

Use this flavour wheel to help you better understand the different styles of tequila and unlock your creative talent



FLAVOUR WHEEL HOW TO:

1. Start in the middle and refine your search with each level until you reach the outer ring to get a recommended tequila-based cocktail.
2. Remember to balance your flavours - reflect on the flavour profile and use additional ingredients to heighten the notes of the spirit in your serve. For example, in a Tequila Blanco that has more citric notes, lemon and lime could be added to bring those flavours out.
3. Don't be afraid to use tequila as a replacement spirit base to give a fresh take on classic cocktails. It is a versatile category that has tremendous flavours that welcome experimentation.