

Judging Comparison Checklist -- www.TequilaNeat.com

Date: _____

Loc: _____

Name						
Class (B / J / R / A / X)						
NOM / Price						
Highland / Lowland						
Age						
Autoclave / Stone / Prehispanic						
Barrel Type						
Barrel Use						
Color (0-Clear 5-Dark)						
Body / Legs (0-Slight 5-Very)						
Harmony						
Harsh						
Smooth						
Persistence						

Score: 1-Hint 2-Noticeable 3-Present 4-Strong 5-Overbearing A-Aroma T-Taste F-Finish Ex: A1 T5 F3

Agave	A	T	F	A	T	F	A	T	F	A	T	F
Alcohol Nose/Burn (Balance)	A	T	F	A	T	F	A	T	F	A	T	F
Anis (immature agave)	A	T	F	A	T	F	A	T	F	A	T	F
Butterscotch	A	T	F	A	T	F	A	T	F	A	T	F
Candy notes	A	T	F	A	T	F	A	T	F	A	T	F
Chocolate	A	T	F	A	T	F	A	T	F	A	T	F
Citrus	A	T	F	A	T	F	A	T	F	A	T	F
Coconut	A	T	F	A	T	F	A	T	F	A	T	F
Coffee	A	T	F	A	T	F	A	T	F	A	T	F
Earth / Mineral	A	T	F	A	T	F	A	T	F	A	T	F
Floral notes	A	T	F	A	T	F	A	T	F	A	T	F
Fire / Bite	A	T	F	A	T	F	A	T	F	A	T	F
Forest Floor	A	T	F	A	T	F	A	T	F	A	T	F
Fruit (Apple, cherry, pear)	A	T	F	A	T	F	A	T	F	A	T	F
Garbage (bad production)	A	T	F	A	T	F	A	T	F	A	T	F
Gardenia	A	T	F	A	T	F	A	T	F	A	T	F
Grassy	A	T	F	A	T	F	A	T	F	A	T	F
Herbaceous notes	A	T	F	A	T	F	A	T	F	A	T	F
Leather	A	T	F	A	T	F	A	T	F	A	T	F
Mint	A	T	F	A	T	F	A	T	F	A	T	F
Mushrooms (or Brett Bacteria)	A	T	F	A	T	F	A	T	F	A	T	F
Nuts / almonds	A	T	F	A	T	F	A	T	F	A	T	F
Oak	A	T	F	A	T	F	A	T	F	A	T	F
Peat	A	T	F	A	T	F	A	T	F	A	T	F
Pepper – Black	A	T	F	A	T	F	A	T	F	A	T	F
Pepper – Green	A	T	F	A	T	F	A	T	F	A	T	F
Pepper – White	A	T	F	A	T	F	A	T	F	A	T	F
Pine	A	T	F	A	T	F	A	T	F	A	T	F
Pineapple (immature agave)	A	T	F	A	T	F	A	T	F	A	T	F
Plastic (bad production)	A	T	F	A	T	F	A	T	F	A	T	F
Plum (mature agave)	A	T	F	A	T	F	A	T	F	A	T	F
Potato	A	T	F	A	T	F	A	T	F	A	T	F
Smoke	A	T	F	A	T	F	A	T	F	A	T	F
Soap (bad production)	A	T	F	A	T	F	A	T	F	A	T	F
Spice / Cinnamon	A	T	F	A	T	F	A	T	F	A	T	F
Sugar – Beet	A	T	F	A	T	F	A	T	F	A	T	F
Sugar – Banana	A	T	F	A	T	F	A	T	F	A	T	F
Sugar – Caramel	A	T	F	A	T	F	A	T	F	A	T	F
Tobacco	A	T	F	A	T	F	A	T	F	A	T	F
Vegetable notes	A	T	F	A	T	F	A	T	F	A	T	F
Vanilla	A	T	F	A	T	F	A	T	F	A	T	F
	A	T	F	A	T	F	A	T	F	A	T	F
	A	T	F	A	T	F	A	T	F	A	T	F

Rating: 0-Awful 1-Poor 2-Below Average 3-Average 4-Good 5-Excellent (Total of (scores * weights)) / 5 for rating.
Example: 4 x 05 + 3 x 30 + 4 x 35 + 2 x 30 = 310 (Total Score) 310 / 5 = 62 (Rating)

Body (05%)					
Aroma (30%)					
Flavor/Taste (35%)					
Finish (30%)					
Combine for score:					
Total Score / 5 = Rating:					