



TEQUILA SILVER • BLANCO • PLATA • WHITE • PLATINUM

THIS IS THE BLUE AGAVE SPIRIT IN ITS PUREST FORM. CLEAR AND TYPICALLY UN-AGED, THE TRUE FLAVORS AND THE INTENSITY OF THE AGAVE ARE PRESENT, AS WELL AS THE NATURAL SWEETNESS. IT CAN BE BOTTLED DIRECTLY AFTER DISTILLATION, OR STORED IN STAINLESS STEEL TANKS TO SETTLE FOR UP TO FOUR WEEKS. SOME BLANCO PRODUCTS ARE AGED FOR UP TO TWO MONTHS TO PROVIDE A SMOOTHER OR “SUAVE” SPIRIT.

TEQUILA REPOSADO

A REPOSADO TEQUILA IS THE FIRST STAGE OF “RESTED AND AGED.” AGED IN WOOD BARRELS OR STORAGE TANKS BETWEEN TWO AND 11 MONTHS, THE SPIRIT TAKES ON A GOLDEN HUE AND THE TASTE REFLECTS A GOOD BALANCE BETWEEN THE AGAVE AND WOOD FLAVORS. MANY DIFFERENT TYPES OF WOOD BARRELS ARE USED FOR AGING, THE MOST COMMON BEING AMERICAN OR FRENCH OAK. SOME TEQUILAS ARE AGED IN USED BOURBON/WHISKEY, COGNAC OR WINE BARRELS, AND WILL INHERIT UNIQUE FLAVORS FROM THE PREVIOUS SPIRIT. REPOSADO TEQUILAS ARE ALSO REFERRED TO AS “RESTED” AND “AGED.”

CRISTALINO

THIS IS ESSENTIALLY AÑEJO, OR AGED, TEQUILA THAT HAS BEEN FILTERED (OFTEN THROUGH CHARCOAL) TO REMOVE THE NATURALLY OCCURRING COLORS IT PICKS UP FROM SPENDING TIME INSIDE THE BARREL. THE FILTRATION PROCESS STRIPS THE COLOR AND SOME OF THE TEQUILA’S WOODIER NOTES WITHOUT REMOVING THE RICH FLAVORS AND TEXTURES IMPARTED BY THE BARREL. THE RESULT IS A TEQUILA THAT HAS THE COMPLEXITY AND CHARACTER OF AN AÑEJO WITH THE CRISP, BRIGHT NOTES OF A BLANCO.

TEQUILA AÑEJO

AFTER AGING FOR AT LEAST ONE YEAR, TEQUILA CAN THEN BE CLASSIFIED AS AN “AÑEJO.” DISTILLERS ARE REQUIRED TO AGE AÑEJO TEQUILA IN BARRELS THAT DO NOT EXCEED 600 LITERS. THIS AGING PROCESS DARKENS THE TEQUILA TO AN AMBER COLOR, AND THE FLAVOR CAN BECOME SMOOTHER, RICHER, AND MORE COMPLEX. AÑEJO TEQUILAS ARE ALSO REFERRED TO AS “AGED” AND “EXTRA-AGED.”

TEQUILA EXTRA AÑEJO • ULTRA AGED

IN 2006, A NEW TEQUILA CLASSIFICATION WAS ADDED, LABELING ANY TEQUILA AGED MORE THAN THREE YEARS AN “EXTRA AÑEJO.” FOLLOWING THE SAME RULE AS AN “AÑEJO,” THE DISTILLERS MUST AGE THE SPIRIT IN BARRELS OR CONTAINERS WITH A MAXIMUM THE TEQUILA BECOMES DARKER, MORE MAHOGANY IN COLOR. EXTRA AÑEJO’S ARE EXTREMELY SMOOTH AND COMPLEX. EXTRA AÑEJO TEQUILAS ARE ALSO REFERRED TO AS “ULTRA-AGED.”

JOVEN

THIS IS A TEQUILA BLANCO THAT HAS BEEN BLENDED WITH AGED TEQUILAS LIKE A REPOSADO OR AN AÑEJO. THIS CAN BE A BIT CONFUSING SINCE JOVEN TRANSLATES TO ‘YOUNG’ IN ENGLISH, WHEN REALLY THIS TEQUILA IS ANYTHING BUT.

TOP TEN TEQUILA DISTILLERIES

AGAVE, WATER, AND YEAST. UNBELIEVABLY, THOSE THREE INGREDIENTS ARE ALL YOU NEED TO MAKE TEQUILAS WITH AN ENORMOUS VARIETY OF AROMAS AND FLAVORS. THAT'S BECAUSE WHILE THE INGREDIENTS ARE SIMPLE, THE PROCESS IS ANYTHING BUT. IF YOU'VE EVER WONDERED WHY TEQUILAS SMELL AND TASTE DIFFERENT FROM BRAND TO BRAND, THE FIRST THING TO CONSIDER IS WHERE, AND HOW, IT WAS MADE.

TEQUILA DISTILLERIES CAN DIFFER FROM EACH OTHER IN MANY WAYS: GEOGRAPHIC LOCATION; TYPE OF EQUIPMENT USED; TIME OF YEAR THEY PRODUCE; QUALITY OF INGREDIENTS; AND THE EXPERIENCE LEVEL OF THE STAFF, AMONG OTHER FACTORS. ALL OF THESE VARIABLES HAVE AN INFLUENCE ON THE FINAL PRODUCT. THESE DISTILLERIES ARE CREATING TEQUILAS THAT TEND TO SCORE HIGHEST.

1. TEQUILA LOS ABUELOS
LOS ABUELOS & FORTELEZA
2. TEQUILA EL PANDILLO
VOLANS
3. TEQUILA CASCAHUÍN
CASCAHUÍN
WILD COMMON
4. TEQUILA SIETE LEGUAS
SIETE LEGUAS
5. TEQUILAS EL MEXICANO
DOS ARTES
EL MEXICANO
6. TEQUILARIA ALAMBIQUES
TEQUILA OCHO
7. FAMILIA LANDEROS
CAZCANES
8. TEQUILA CASA DE LOS GONZALEZ
RESERVA DE LOS GONZOLEZ
9. TEQUILA TAPATIO
EL TESORO
TAPATÍO
10. TEQUILEÑA
CHAMUCOS
DON FULANO



SIPPING TEQUILAS

THE TEQUILAS AND MEZCALS LISTED BELOW ARE FAMILY OWNED, CRAFTED BY HAND, ADDITIVE FREE, AND WITH DEEP RESPECT FOR, THE ENVIRONMENT. THEY ARE MEANT TO BE ENJOYED "NEAT". IN ORDER TO APPRECIATE THE QUALITY OF THESE FINE TEQUILAS; SIP, LET IT ROLL IN THE MOUTH, SWALLOW, EXHALE AND WAIT A FEW MINUTES. THE TEQUILA WILL CHANGE WITH EACH SIP. SALUD!

BLANCOS

FORTALEZA BLANCO 15

HAND CRAFTED BY GUILLERMO ERICKSON SAUZA - ADDITIVE FREE - RATED 90 - FLAVORS - AGAVE - PEPPER - CITRUS - OLIVE - EARTHY. NOTE: LIMITED - ALLOCATED.

WILD COMMON BLANCO 18

FROM ADVENTURE PHOTOGRAPHER FOR NATIONAL GEOGRAPHIC, MOUNTAIN CLIMBER AND ANTHROPOLOGIST ANDY BARDON DISTILLED AT CASACHUÍN. ADDITIVE FREE - RATED 91 - FLAVORS - AGAVE - PEPPER - CITRUS - CINNAMON

VOLANS BLANCO 16

FAMILY OWNED BY CHAD AND CRISTINA ALLEN - ADDITIVE FREE - RATED 90 - FLAVORS - AGAVE - PEPPER - CITRUS - FLOWERS.

G4 BLANCO 16

FAMILY OWNED BY THE CAMERENA FAMILY - ADDITIVE FREE - RATED 89 - FLAVORS - AGAVE - PEPPER - CITRUS - GRASS.

CASCAHUÍN 16

FAMILY OWNED BY SALVADOR ROSALES BRISEÑO - ADDITIVE FREE - RATED 87 - FLAVORS - AGAVE - PEPPER - CITRUS - GRASS.

REPOSADOS

AGED FROM 3-9 MONTHS IN BARRELS, THESE TEQUILA EXPRESSIONS IMPART THE FLAVORS OF THE BARRELS.

FORTALEZA REPOSADO 16

HAND CRAFTED BY GUILLERMO ERICKSON SAUZA - ADDITIVE FREE - RATED 88 - TAHONA CRUSHING - FLAVORS - AGAVE - VANILLA - OAK - CARAMEL - PEPPER. NOTE: VERY LIMITED - ALLOCATED.

EL TESORO DE DON FILEPE 14

OAK FERMENTATION - TAHONA CRUSHING - BRICK OVEN - ADDITIVE FREE FLAVORS: AGAVE - OAK - VANILLA - PEPPER - CARAMEL

ARETTE ARTESENAL SUAVE 15

AGED IN AMERICAN WHITE OAK BARRELS - ADDITIVE FREE - FLAVORS: AGAVE - OAK - VANILLA - PEPPER - CARAMEL

SIETE LEGUAS REPOSADO 16

AGED IN AMERICAN WHITE OAK BARRELS & BOUBON BARRELS - ADDITIVE FREE - FLAVORS: AGAVE - OAK - VANILLA - CITRUS - PEPPER - CARAMEL

VOLANS REPOSADO 18

RATED 88 - AGED IN WHISKY BARRELS - TAHONA CRUSHING - ADDITIVE FREE - FLAVORS: AGAVE - OAK - VANILLA - PEPPER - CARAMEL - MINERALS



SIPPING TEQUILAS

AÑEJOS

AGED FROM 1-2 YEARS IN BARRELS, THESE TEQUILA EXPRESSIONS ARE RICH IN FLAVOR AND SMOOTHNESS

CASA NOBLE AÑEJO 16

AGED IN FRENCH OAK BARRELS - NATURAL CORK - ORGANIC FLAVORS - AGAVE - VANILLA - CARAMEL - OAK - CHOCOLATE

DON FULANO AÑEJO 22

ADDITIVE FREE - RATED 86 - AGED IN FRENCH OAK BARRELS - WINE CASKS - HUNGARIAN OAK BARRELS - FLAVORS AGAVE - VANILLA - CARAMEL - BUTTERSCOTCH

22

MIJENTA AÑEJO

ADDITIVE FREE - RATED 87 - AGED IN FRENCH OAK, AMERICAN WHITE, ACACIA, AND CHERRY BARRELS - FLAVORS: AGAVE - OAK - VANILLA - FLOWERS - CARAMEL

OCHO AÑEJO 18

RATED 88 - SINGLE ESTATE - AGED IN AMERICAN WHITE OAK BARRELS & WHISKY BARRELS - ADDITIVE FREE - FLAVORS: AGAVE - OAK - VANILLA - CITRUS - PEPPER - CARAMEL

EXTRA AÑEJOS

AGED FROM 3-5 YEARS IN BARRELS, THESE TEQUILA EXPRESSIONS ARE VERY SMOOTH AND LINGER ON THE PALATE

CASA NOBLE SINGLE BARRELL EXTRA AÑEJO 22

RATED 90 - AGED IN FRENCH OAK BARRELS - TRIPLE DISTILLED - FLAVOR: CARAMEL - AGAVE - CHOCOLATE - VANILLA

SUERTE 8 YEAR OLD EXTRA AÑEJO 30

ADDITIVE FREE - AMERICAN WHITE OAK WHISKY BARRELS - FLAVORS AGAVE - VANILLA - OAK - PEPPER

EL TESORO PARADISIO EXTRA AÑEJO 50

ADDITIVE FREE - RATED 87 - AGED IN FRENCH OAK, AMERICAN WHITE, ACACIA, AND CHERRY BARRELS - FLAVORS: AGAVE - OAK - VANILLA - FLOWERS - CARAMEL

HERRADURA SUPREMA EXTRA AÑEJO 95

RATED 88 - SINGLE ESTATE - AGED IN AMERICAN WHITE OAK BARRELS & WHISKY BARRELS - ADDITIVE FREE - FLAVORS: AGAVE - OAK - VANILLA - CITRUS - PEPPER - CARAMEL - FLOWERS - CARAMEL



MEZCAL

MEXICAN MYTH HAS IT THAT MEZCAL ORIGINATED WHEN A LIGHTNING BOLT STRUCK AN Maguey plant, heating and opening it, releasing its juice. Traditionally crafted in Oaxacan villages by small scale producers using generations-old methods, the maguey is roasted in underground wood-fired pits and distilled in small-batch, copper pot stills. Smokey like a single-malt scotch and rich in terroir like fine quality red wine, it is generally enjoyed straight.

