



# AGAVE

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# Tequila VS. Mezcal

## Tequila

- Blue Weber, at its most basic, has herbal spice notes and citrus. But additional flavors are drawn out through the “[tahona](#)” method that brands like Patron and Olmeca use for some of their products. This process entails crushing the agave with a stone wheel, and it can add sweet flavors like sweet potatoes, Rodriguez says.

## Mezcal

- Certification for mezcal is currently in flux. One helpful thing to remember is that tequila is a type of mezcal, but mezcal is not a type of tequila. At the time of this writing, mezcal can only be produced in eight states. Most mezcal is made from espadin agave grown in the state of Oaxaca. The agave is harvested when it’s close to reproduction, when “its energy stores are the greatest” and the piña is the ripest, according to Richard Betts, the founder of Sombra Mezcal.



## Blue Webber Agave

A stately succulent for a rustic or Mediterranean landscape. It quickly forms a big, bold rosette with pale blue-grey leaves, that provide a striking contrast with silver, grey or dark green plants. Produces a tall flower stalk at maturity.

Handsome drought tolerant accent for a dry rock garden or minimal care hillsides.

Evergreen.

# Espadin agave



Maguey Espadin (agave *Angustifolia*) is the most commonly employed agave in mezcal. It ordinarily takes about 8-12 years to mature, and it can be grown in a variety of farm and wild environments. It is the most commonly domesticated and most-easily cultivated agave used in mezcal production. Where blue agave (maguey Azul/tequila) dominates tequila, maguey Espadin dominates mezcal.

# Sotol

Sotol is often compared to mezcal. Both have a rich history of small-scale indigenous production and share a complex, herbaceous, and sometimes smoky character. But there's an important difference. While Mezcal is made from agave, sotol is made from a related group of plants in the dasylirion genus, referred to as sotol in Spanish and desert spoon in English.

# LINK TO SOME SPIRITS

<https://docs.google.com/document/d/1FcGtzYfkK9fDNv5IL6LxcwqRP5EV5B7cl5miUeyp2es/edit?usp=sharing>