

TANTEO PRODUCTION

THE DETAILS

NOM: 1551 DESTILADORA JUANACATLÁN • LOCATION: JUANACATLÁN, JALISCO, MEXICO • COOKING METHOD: STEAM IN BRICK OVENS
SEPARATING METHOD: MECHANICAL SHREDDER • FERMENTATION METHOD: OPEN AIR FERMENTATION • DISTILLING METHOD: ALAMBIC POT STILL



AGAVES

TANTEO USES ESTATE-GROWN BLUE WEBER AGAVE RAISED IN THE FERTILE SOILS AND SUBTROPICAL CLIMATE OF JALISCO'S CIENEGA REGION, LOCATED IN THE SOUTHEAST OF THE TEQUILA LOWLANDS AND JUST WEST OF THE TEQUILA HIGHLANDS.

FARMERS

MATURE AGAVES ARE HARVESTED BY THE MEMBERS OF THE DISTILLING COOPERATIVE AT JUANACATLÁN. ONLY THE BEST AGAVES WITH OPTIMAL SUGAR CONTENT ARE RESERVED TO MAKE TANTEO.



COOKING

AGAVES ARE HALVED AND COOKED IN BRICK OVENS BY STEAM FOR OVER 51 HOURS. AFTER COOLING, AGAVES ARE PRESSED WITH WATER TO EXTRACT THE SWEET AGUAMIEL (HONEY WATER).

FERMENTATION

THE AGUAMIEL IS FERMENTED IN OPEN AIR TANKS USING THE DISTILLERY'S PROPRIETARY YEAST. CITRUS TREES SURROUNDING THE DISTILLERY HELP PREVENT ROUGE STRAINS FROM CORRUPTING THE FERMENTED LIQUID, CALLED MOSTO.



DISTILLING

DISTILLED TWO TIMES TO PRODUCE A HIGHER PROOF BLANCO TEQUILA THAT IS RICH IN MINERALS YET FINISHES CLEAN. IT IS THIS TEQUILA THAT WE USE AS THE BASE FOR TANTEO.

TANTEO MACERATION, BLENDING & BOTTLING



PEPPERS

TANTEO USES MEXICAN JALAPEÑOS, CHIPOTLES, AND HABANEROS THAT ARE DELIVERED TO THE DISTILLERY AT PEAK MATURITY.

M1

WHOLE PEPPERS IN THIS MACERATE BRINGS THE HEAT INTENSITY AND GIVES TANTEO ITS UNIQUE COMPLEXITY.



M2

THE SHELL OF YOUNG PEPPERS CREATES A VEGETAL MACERATE BURSTING WITH FLAVOR WITHOUT THE HEAT.

BLENDING

NEW AND AGED MACERATES ARE BLENDED TOGETHER IN DIFFERENT PROPORTIONS TO MATCH EACH BATCH IN FLAVOR PROFILE AND PIQUANCY.



THE BOTTLING

THE FINAL BLEND IS BOTTLED BY HAND, INCLUDING TANTEO'S WAX SEAL AS OUR MARK OF QUALITY.