

What is Tequila?

Tequila is a distilled beverage made from the blue agave plant, primarily in the area surrounding the city of Tequila 65 km (40 mi) northwest of Guadalajara, and in the Jalisco Highlands (Los Altos de Jalisco) of the central western Mexican state of Jalisco.

Mexican laws state that tequila can only be produced in the state of Jalisco and limited municipalities in the states of Guanajuato, Michoacán, Nayarit, and Tamaulipas.

Tequila is recognized as a Mexican designation of origin product in more than 40 countries.

Cheap tequilas (mixtos) can contain up to 50% molasses, corn syrup, agave syrup, or other sugars.



How is Tequila made?

Tequila is made from ripe blue agave plants which take a minimum of six years to mature but those planted in the highlands frequently take much longer to reach maturity and can be up to 12 years.

At maturity the blue agave plant produces a single flower then dies, but just as the plant begins to flower skilled harvesters called 'jimadors' cut off the shoot with a sharp curved tool called a Coa, preserving the starch stored in the heart of the plant.

The hearts are known as the piña as they resemble pineapples with jimadores cutting the plants' spiky leaves as close to the piña as possible.

The ripe hearts, which have an average weight of 32kg but can vary from 10-100kg, are then halved, quartered and slow roasted in traditional ovens called 'hornos' for 24-48 hours or baked in faster steam ovens called 'autoclaves' for 7 hours where the starches are converted into fermentable sugar.



How is Tequila made?

After cooking the hearts are pressed and shredded to release the sugary juice, known as aguamiel or 'honey water'. It is then put into fermentation tanks where yeast is added, though traditionally spontaneous fermentation using naturally occurring airborne yeast is still used by a small number of distillers.

The liquid is left to ferment in open or closed vats of wood or stainless-steel tanks for 24-96 hours. Sometimes distillers add some of the agave fibers from which the liquid was extracted to the tanks which form a seal and trap aromatics in the fermentation. The resulting liquid has a 6% alcohol content which then has to be distilled a minimum of two times by a combination of pot and column stills made of copper or more commonly stainless-steel. The resulting alcohol content varies between 70 and 110 Proof and is the basic Tequila Blanco, or silver Tequila.



123 Organic Tequila Blanco (Uno) NOM 1480
\$39.99

40% ABV


Tasting Notes

Unaged and clean with intense aromas of fresh agave. Vibrant with lemon peel, black pepper, and minerals. Smooth as silk, with a slight sweet kick on a lengthy finish, which is so easy it's criminal.


“96 Points” Tasting Panel Magazine

The stars dance in the sky for as many as ten years before the organic agaves are harvested for 123 Organic Blanco (Uno) tequila, the pure mother spirit from which Reposado (Dos) and Añejo (Tres) tequilas are created. Under the watchful gaze of the guardian snake (coatl), the mature agaves are hand-harvested and the hearts are slowly cooked in stone ovens before being pressed to release their sugary juice. After a natural fermentation and small-batch distillation, Blanco tequila is born.



 *Agave angustifolia*
The most widely distributed maguey, the ancestor of blue tequila and henequen.




 *Agave salmiana* subsp. *crassispina*
Found throughout the highlands of San Luis Potosí and Zacatecas, it is as much a part of the natural landscape as its mezcal is a part of the culture.




 *Agave rhodacantha*
Its beauty and solitary presence in the highlands earned it the name of "Mexicano".



 *Agave maximiliana*
Mezcales made from the species were banned in Sinaloa in the Eighteenth Century.



 *Agave univittata*
Notable for its small, slender qurote and high sugar content, it is commonly found in Tamaulipas.



 *Agave durangensis*
Used to produce pulque and mezcal, it is found exclusively in Durango and Zacatecas.




 *Agave tequiliana*
The "mezcal wine of Tequila" dispensed with its first name and kept only the one of its region of origin.



 *Agave inaequidens*
Mezcal and pulque producing agave, typically associated with volcanic substrata from central Mexico.




 *Agave Marmorata*
Its beautiful qurote has important ornamental and ceremonial uses.




 *Agave cupreata*
Sweet and rugged like the mezcales and the cultures of Cuenca del Balsas.




 *Agave potatorum*
Tobalá is one of the most popular wild maguey for mezcal in Oaxaca.



 *Agave americana*
The first maguey known in Europe, commonly used in mezcal production in northeastern Mexico.



 *Agave americana* var. *oaxacensis*
A domesticated variety, the sweet Arroqueño is one of the longest-living magueyes used in mezcal production.



 *Agave karwinskii*
Typical in southern arid zones, it has numerous varieties.



Distillery NOM 1480
Tequila Las Americas, S.A. de C.V.

40 Brands (labels) currently distilled here

123 Organic Tequila

4 Copas

8 Copas

Aldez Organic Tequila

Burgues Azteca Tequila

Casa Azul

Cavalo

Cañon Real Tequila

Desnuda Tequila

Don Abraham

Dos Rios

Doña Loca

El Berrinche

El Gran Jurado

El Nivel

El Sativo Organic Tequila

Gran Coronel

Hacienda Los Alamos

Hermosa Casagave

IXA

Juan More Time

Laya

Laúd Tequila

One With Life Tequila

Patsch

Pueblo Amigo

Puro Verde

Ryno Tequila

Santoyo Grand Leyenda

Sargento

Solento Organic Tequila

Tequila 88 (Eighty Eight)

Tequila Alicantes Pintos

Tequila Cabal

Tequila Celestial Organic

Tequila Sheela

Tezcazul

UNI

Viejo Cancun

Xquisito

123 Organic Tequila Reposado (Dos) NOM 1480

\$44.99

40% ABV

Tasting Notes

Aged 6 months in oak, which gives it a very light color and no real hint of wood. Salted caramel, crème brûlée, and toffee notes. There's agave on the nose, but it quickly dissipates as you head for a light dessert course, complete with minty anise finish. Most complex tequila in the lineup.

"96 Points" Tasting Panel Magazine

As the sun and moon meet in the sky above the agave plantation, two stealthy jaguars (miztli) roam the fields in search of their elusive prey. During their silent hunts, Reposado (Dos) tequila rests in white oak barrels for six months before its timely release. This complex spirit reveals aromatic raw and cooked agave tempered by the warmth of oak aging; a combination equally at home in cocktails and as a sipping tequila making it the most versatile of the 123 Organic Tequila styles.



123 Organic Tequila Anejo (Tres)

NOM 1480

\$54.99

40% ABV

Tasting Notes

After eighteen months in oak, Tres' wood character is more prominent, and on first blush it is heady on the nose with tannin and wood oil notes. This fades after time in the glass, revealing richer versions of those characteristics in the Reposado: caramel and some chocolate notes. A lovely anejo, it really opens up when you give it time.

"96 Points" Tasting Panel Magazine

On a morning when three brilliant roosters (tototl) greet the dawn with hopeful songs of renewal, mature agave plants at the hacienda are ready to be hand harvested and Organic Blanco tequila awakens from an eighteen-month slumber in white oak barrels to be reborn as Añejo (Tres) Tequila. Just as the rooster has long been a symbol of virility and power in Mexican folklore, the complex aromatic bouquet and deep golden hue of Añejo (Tres) Tequila are signs of its superior quality and lengthy aging.



How is Mezcal made?

In mezcal production, the tradition is basically an earth oven.

A hole is dug in the ground, it is lined with rocks and then that's filled up with oak (or other wood) and they create a massive fire inside the pit that burns down into coal.

They cover that with leftover agave leaves or banana plant leaves or something that separates the agave from the direct heat, and they fill up the hole in the ground with all the chopped agave hearts and cover that with more dirt and maybe leaves.





Del Maguey Las Milpas
46% ABV

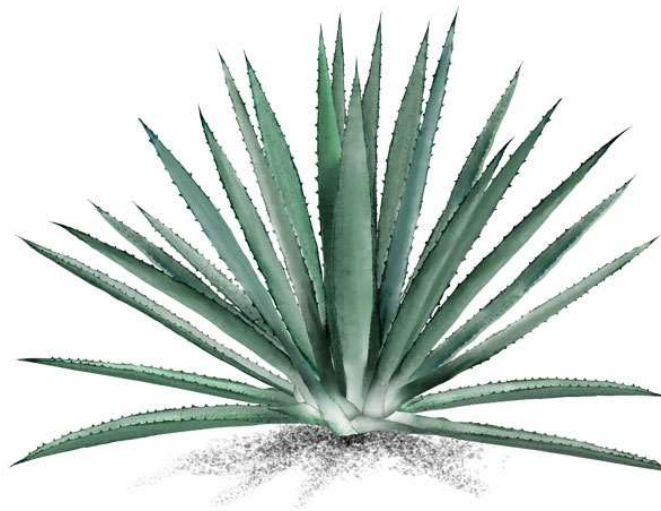
NOM-041X

\$64.99

Del Maguey Las Milpas is produced using 100% agave Espadin in the remote village of Las Milpas located high above San Dionisio Ocotopec, Oaxaca, produced by Anastacio Cruz Antonio and his sons Rigoberto, Abel and Pedro.

Agave Espadin is roasted in an underground oven carved into a granite hillside. It is milled using a horse-drawn tahona, naturally fermented in open-air wooden fermentation vats, and twice distilled in small copper stills (350L).

Las Milpas has aromas of slate and minerals, on the palate there are notes of tropical fruit, citrus, lavender, and tarragon with a long and dry finish.



Del Maguey Barril
49% ABV

NOM-O41X

\$119.99

Hand-crafted in the village of Santa Catarina Minas from a Palenque with a long view of the flag, open, treelined valley, Del Maguey Barril is made from semi-wild maguey Barril.

Barril is one of the biggest and fattest of the karwinskii family.

The agave used in this mezcal are milled by hand with wooden bats, then fermented with nothing but airborne microbes, then twice distilled very slowly in an ancient style clay (100L) still with bamboo tubing.

This mezcal has a spicy floral nose with tropical aromatics of ripe

The long finish tastes of roasted root vegetables and umami, leaving the mouth with terracotta and a touch of salinity.



Don Mateo Pechuga
45% ABV

NOM-M218C

\$99.99

Don Mateo Pechuga is made with maguey Cenizo or Cupreata, which makes it unique as most other pechugas are made with agave Espadin.

Don Mateo Pechuga is a pure sampling from from the town of San Miguel in Michoacan.

Manually crushed and distilled in two wooden stills, one pine and one oyamel (sacred fir).

During the third distillation, Don Emilio's wife adds her special recipe, which calls for chicken breast, deer meat, and a blend of select spices.

This blend gives the mezcal a fuller, richer taste.

This mezcal has a nose of roasted agave, tropical fruits, citrus, earthy notes and spice.

It has a great texture and weight on the palate.

Some batches of this will use different types of meat that are not chicken



What is Sotol?

Sotol is a distillate made from a type of shrub, *Dasyliirion wheeleri*, more commonly called desert spoon.

That's in contrast to Tequila and mezcal, crafted from agave.

The shrub is closer to an evergreen plant than an agave.

Resembling a yucca plant (or a sea urchin), a succulent with long, spiny leaves, the desert spoon plant grows wild.

It's found in Mexico's Chihuahua region, though it grows as far north as Arizona, New Mexico and Texas.

The plant can also be found south in Oaxaca and thrives in both desert and forest climates.



Coyote Sotol Durango

\$54.99

Sotol Coyote Durango is produced by Alejandro Solís in Cuencamé, San Antonio, Durango using Dasylirion Texano.

The piñas are steamed with an autoclave and then fermented in wood tubs coated with stainless steel.

This sotol is double-distilled in stainless steel stills.

Sotol Coyote Durango has distinctive aromas of hazelnut and almond with notes of butter and yeast coming from the fermentation.

On the palate, it is semi-sweet with medium intensity and slight minerality.

