

TEQUILA

- Believed to be the first spirit made in the Americas
- Jalisco town of tequila
- National drink of Mexico
- Legally made in and around the town of Tequila
- Made from a cactus: **agave tequilana weber / azul**
(also known as the Blue Agave / Century Plant / American Aloe / Mezcal)

HARVESTING

- Looks like pineapple, locals call pina.
- Harvested by *jimadors*.
- The spiky leaves are removed to get to the heart of the fruit known as pina.
- It weighs 40-70 pounds.

MANUFACTURING PROCESS

The plant takes about 10-12 years to mature



The 'pineapple' is split and oven-steamed



Sweet sap (**aguamiel**) is extracted and yeast is added



Fermentation takes about 2½ days



Distilled twice in pot still



Diluted with distilled water



- Silver (unaged ones are bottled immediately)
 - Aged ones take on a golden hue

Composition

- By law Minimum 51% blue agave
- **TWO TYPES**
- **Mixto** – It is tequila distilled from wash obtained from a minimum of 51% of agave tequilana sugar and maximum of 49% of other sugar.
- **100% Agave** – This tequila has 100% distillate from agave tequila weber.

CATEGORIES

- **JOVEN ABOGADO** – ‘Young and Adulterated’. Not aged, Not from 100% agave. Example of *Mixto*.
- **BLANCO (Plata/Silver)** – Maximum aging 2 months. Generally un-aged.
- **REPOSADO (Rested/Aged)** – Rested for a period of two months to one year.
- **ANEJO (Aged)** – Aged for minimum of one year but less than three years.
- **EXTRA ANEJO (Extra Aged)** – Aged minimum three years in oak casks.

- **ORO (Gold)** – It is a blend of *plata* with *reposado*. Often caramel is added.

BRAND NAMES

- JOSE CUERVO
- SAUZA
- SAUZA ESPECIAL
- PEPE LOPEZ
- ARANDAS
- 1800
- ESPOLON
- AZTECA
- PARTIDA
- EL TOSORO DON FELIPE
- MONTEZUMA
- CAMINO

POPULAR TEQUILA COCKTAILS

- LONG ISLAND ICE TEA
- TEQUILA SUNRISE
- TEQUILA CRUDA