

TEQUILA RACK

100% AGAVE MICRO TEQUILAS


EL DESTILADOR
NOM 1173

Today, in the town of Zapopan, Tequilera Newton e Hijos is carefully watched over by brothers Carlos and Federico Newton, third generation descendants of the founder, Enrique Guillermo Newton Alexanderson. Their best brand, El Destilador, is still produced using the founder's original recipe. It is one of the finest Reposado Tequilas available in the US and has been awarded many medals in local and international competitions, including the gold medal for best Reposado at the World Spirits Championship in Chicago. Before being manually bottled, this amazing Tequila acquires its intense color with gold and silver highlights from aging in fine white oak casks for 6-7 months. The flavor finishes with a clean clear aroma of Agave and wood.


ARETTE UNIQUE
NOM 1109

Since the 1870's, the fine art of Tequila making has been passed down through generations of the Orendain family. Now operated by Jaime and Eduardo Orendain, Destiladora Azteca de Jalisco S.A. de C.V. is one of the oldest Tequileras within the legendary town of Tequila. Their premier brand, Unique, begins with lovingly grown and tended Orendain Agaves. The water used is volcanic and the yeast is their own proprietary strain. After discarding all but the very small heart of the second distillation, Unique is carbon filtered to ensure exceptional purity and a crisp clean taste. Unique Reposado is rested for 10-11 months in white oak and bourbon barrels resulting in a superbly rich Tequila with a smoky bourbon essence.


PENACHO AZTECA
NOM 1501

Steeped in family tradition, Penacho Azteca dates back to a distinctive century-old recipe. This exceptional Tequila is made from select Agave owned and grown by Tequilera el Triangulo S.A. de C.V. Penacho Azteca has won several medals in multiple categories throughout the years. This flavorful Tequila has a yellow tint with silver highlights and exquisite aromas of pear, apple, crystallized cherries, cooked Agave, clove, maple, cinnamon and floral tones. After resting for 4-6 months in French and American oak barrels previously used to age Cognac and Bourbon, additional flavors of chocolate, vanilla and caramel can be detected with a dry and long finish.





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**EL LLANO NOM 1109**

Dating back to the 18th century, Hacienda El Llano has produced some of Mexico's finest Tequila, garnering awards as far back as the early 1900s. This brand has endured the prohibition of Tequila during the Mexican revolution and the distillery's expropriation by the Agrarian Movement in 1920. Tequila Hacienda Mexicana El Llano's original recipe survives, produced with Agave grown in volcanic soil blended with volcanic water, double distilled and aged for 4-6 months in barrels formerly used to rest bourbon. The resulting Reposado is rife with complex flavors of baked Agave, citrus with floral overtones and subtle undertones of mango, rye, pear, apricot, pineapple, artichoke, peach, watermelon, chamomile, caramel and oak.

**DON CELSO NOM 1440**

Don CelsO Plascenia's 1898 vision of building a family Tequilera took two generations and the determination of grandson, Raul Plascencia, to make Tequilera San Nicholas a reality. Named after the visionary patriarch, our Don CelsO family brand starts with carefully tended Agave grown in iron-rich dark red soil. These particularly large Agave are chopped, cooked and mixed with deep artesian well water. The resulting identifiable flavors are from the earth and environment from which it comes. Don CelsO is double distilled and aged in new and previously used oak barrels for 8-9 months to cultivate an intense golden color and an exceptional balance of wood flavor, hints of vanilla, spices and the aromas of mature Agave.

**EL CAUDILLO NOM 1463**

Located in the pre-Hispanic town of Magdalena, Cooperativa Tequilera La Magdalena, S.C. de R. L. was envisioned and created by a group of neighboring Agave farmers who longed to use their best hand-picked Agave to produce superb Tequila. The name, Magdalena means "the place next to the hill of flowers." It is among these flowers, in volcanic soil, that distinctive Agave is grown and where El Caudillo Reposado is born. After double distillation, carbon filtration and resting for 8-9 months in oak barrels previously used to age bourbon, the result is Tequila with a complex golden color, an oaky flavor and flowery finish exclusive to this region.

