



TEQUILA SELECTION and TASTING MAT



Four Categories of Tequila as established by Mexican Law (NORMA)

Tequila Blanco: White or Silver (Plata) Tequila

Mexican legal definition: Tequila fresh from the still which may be brought to commercial proof with the addition of demineralized water.

Silver tequilas are crystal clear and not influenced by wood or aging although some producers allow their tequila to rest in wood or stainless steel tanks for up to forty-five days before bottling. Often the quality of the silver tequila will determine the style of the distillery.

Fine silver tequilas are as elegant as an eau de vie and as versatile as vodka. Silver tequila is a requisite for classic Mexican margaritas, fruit drinks, and other mixed drinks. Premium silvers stand alone for sipping, especially when served ice cold.

Tequila Joven Abocado: Gold Tequila

Mexican legal definition: Silver tequila with the addition of colorings and flavorings to mellow the flavor. This is the tequila better known as the gold. Because of its color, many assume that it is an aged spirit. Gold tequilas remain exceptionally popular for shooters, margaritas and mixed drinks.

Tequila Reposado: Reposed (Rested) Tequila

Mexican legal definition: Tequila rested (aged) for at least a minimum of two months to one year in oak tanks or barrels; flavorings or coloring agents permissible, as well as the addition of demineralized water to bring it to commercial proof.

Reposados are especially popular in Mexico. The repose or "resting" of silver tequila in wood mellows its youthful and feisty character, balancing and rounding out any rough edges. Fine reposados temper the harshness of unaged tequila, adding hints of vanilla and spice, and are not overwhelmed by the oak, as are some anejos. Reposados are excellent for sipping



Tequila Territory

Tequila is made from the blue agave grown in specified regions near the town of Tequila.