



Rancho “Cerro Grande” (2020)



The field is located around 27 km east of Arandas, where the mountain range “Cerro Grande” begins, lending its name to the ranch. To date, Cerro Grande is the agave field with the highest elevation that has been used for Ocho, sitting at 2,290 meters above sea level. The *ranch* has mostly old cedar and oak trees growing around the land. The soil is typical of the Highlands with red iron oxide and clay and is slightly acidic with a pH of 5.8.

Planted in 2013, at the time of harvest the agave plants were 7 years of age and fully mature, and contained an average sugar content of 30.72%. The quantity of agave processed for Ocho was 419,825 kg, enough to produce 83,500 litres of delicious tequila at 40% abv (80 proof).

Blanco [Plata]

Aroma - Cooked agave, lemon zest, celery, sugar cane, guava and prune.

Palate - Mineral and earthy, black pepper, dried chili, fresh vegetables, arugula and peppermint. Demi sec and slightly salty.



Reposado

Aroma - Lively and crispy. Peppery, very citric, lemon tea, grass, wet soil, celery, fresh coriander, fruity notes at the end like pears and green apples.

Palate - Orange peel, black pepper, herbaceous and a subtle smokiness that rounds the palate. Nice cooked agave flavor in the aftertaste. Smooth and delicious, perfect to enjoy neat.

