



Rancho “Cerrito de San Agustin” (2009)



Cerrito de San Agustin is located in the Los Altos of Jalisco in the municipality of Jesus Maria, where the landscape is hilly and undulating, with deep red soil of iron oxide, and an altitude of 2,074 meters. Coordinates are 20 degrees, 38' 03" N by 102 degrees, 09' 14" W . 28.5% sugar content of the agaves, average weight of the piñas was 36 kilograms. There are trees on the sides of the rancho. The land belongs to San Agustin Hacienda where the Camarena family's grandfather, Don Felipe Camarena was born in 1897. The land was leased by the Camarena's for growing their agaves on. They will not again lease this land so we will likely not see Tequila Ocho Rancho “Cerrito de San Agustin“ again.

Blanco [Plata]

Color- Bright and clear.

Aroma- Round, red orchard fruit, banana, olive, sweet and acidity balanced.

Palate- First fruit, citrus, tangerine, then acidity, cinnamon, menthol, pepper, mint and cherry returns with dryness lingering -peppery attack, agave followed by vegetal notes, mellow goes to creamy fruit, finishes in mint dryness with coffee, cacao and fruit returns.



Reposado

Color- Pale straw, clean and clear, thick and viscous.

Aroma: A pleasant caramel-vanilla sweetness punctuated by spearmint, aniseed, and poached pear notes.

Palate: Round and vegetal, with tobacco, juniper, and pine notes intermingling on the mid-palate. The toffee-like sweetness is balanced by white pepper spice. Notes of honey, fresh peaches and almonds (marzipan) also come through. The finish is lasting and on the spicy side: white pepper remains, with hints of roast red pepper and grilled nopal (cactus) peeking through.

Añejo

Color- Very pale straw brilliance, soft, thick and viscous.

Aroma- Notes of lavender, orange marmalade, caramel, maple, and oak with natural iodine acidity.

Palate- Subtle oak with dry fruit, leads to pepper and citrus, finishes dry, elegant with maple and coffee tones.

Extra Añejo

Color- Pale golden.

Aroma- Cinnamon, peach, pear, pineapple, black pepper and pastry frosting with perfumed acidity.

Palate- Leads with dry, cognac-like perfume, austere fruit, clove, cinnamon, barn, goes to violets and jujube ending in toffee, cacao and roasted coffee bean, sensations alternate between sweet and dry as is typical of Tequila Ocho.

Extra Añejo Single Barrel

40 months and 11 days of ageing, 54.6% alcohol by volume, 4 barrels in total. Pale old product, very light in color for its time in barrel.

Color- Thick consistency.

Aroma- Very little oak influence, complex and balanced considering the high alcohol by volume, choco cherry, cedar, red raisins, tiramisu, perfume dry and sharp, tutti-frutti, anise, green volatile notes.

Palate- Chocolate cheese cake, trail mix bar, nutty and raisin, burnt vanilla.