

Rancho “El Puertecito” (2011)



Located atop a hill about three miles west from Arandas in the heart of the highlands region, this is the highest elevation agave field owned by the Camarena family, at 2,150 meters above sea level. The field is oriented south-east so it gets the most of the daily sunlight even in wintertime, while at the north and west limits it is surrounded by oak & cedar trees among "huizache" and "tepame" Mexican native trees. This prevents the agave plants from getting too hot in the summer time. The origin of the name “El puertecito” is lost in history, however it is indeed a funny name, considering that such a name means, literally translated, “Little port”, and the field is on a hill as previously described, and about 350km from the nearest beach.

The agave harvested was 8.5 years old and extremely mature. Waiting to obtain the best sugar content & acidity out of those plants, at the moment of beginning harvesting around 25% of the original plants were already over-matured and decayed. This extreme maturity also leads to having high sugar content. 29.4% of the total weight of the piñas was pure fructose. The piñas weighted an average of 27kgs (59 pounds) and due to their high sugar content, only around 15.5 pounds (instead the usual 17) were needed to make 1 liter of 100% agave tequila @ 55% abv. Total production of the agave field was 330 ton, enough to produce the equivalent to 64,444 liters of Blanco tequila at 40% Alc. Vol.

Blanco [Plata]

Color- Crystal clear, showing thickness of 'legs' and slow rivers of 'tears' on the side of the glass.

Aroma- Olive oil, cantaloupe, lily flower, white and black pepper, slight cedar hints, beef jerky and fennel.

Palate- Root Beer, spearmint, anise, chestnut and butterscotch, smoke, raw almond and blunt radish.

Reposado

Color- Very pale slight straw tint with very thick tears [viscosity].

Aroma- Dry vanilla extract, egg yolk, custard and almonds.

Palate- Butterscotch, banana, overripe lily flowers and cut grass.

Añejo

Color- Pale golden.

Aroma- Biscuit, roasted chestnuts, grapefruit, caramel, marzipan, butterscotch, anise and orange zest.

Palate- Raw almonds, cacao, grilled capsicum, stewed fruit, oak, finishing with cooked greens.