



Rancho “El Vergel” (2007)



Rancho ‘El Vergel’ (The Orchard) is close to Arandas, Carlos Camarena has a country house there. Has an altitude of 2,000 meters and the red, iron soil characteristic of ‘The Highlands of Jalisco’. This Rancho was thought to be unsuitable for agave growing by Don Felipe, Carlos’ father since his limes growing there would sometimes freeze, peaches were grown there too. The average weight of the piñas from this field was 87 pounds and the sugar content was 26.7%, which is in line with the region average.

Reposado

Color- Pale amber, bright, clean and clear, thick consistency.

Aroma- Yeast, sugar frosting and cinnamon like smelling inside a bakery. Notes of cooked agave and pear, fruity, herbal and slightly oaky with some smoke, tapenade.

Palate- Very good body, oily, spicy with a persistent taste of cooked agave, notes of vanilla, cinnamon and cloves, very fruity finish which lingers, only a hint of oak.



Añejo

Color- This Añejo has a light clear brilliance.

Aroma- We detect wood with dried fruits and powdered sugar along with hints of cinnamon, orange peel, plum and caramel.

Palate- This Añejo is thick and smooth. It initially opens up to cinnamon, brown sugar, apricots and toasted almonds. In the middle comes some plum, lavender and black olives. This complex tequila finishes with coffee and cacao accents.

Extra Añejo

Color- Pale amber, thick consistency.

Aroma- Fine, dry agave alternates with round, sweet fruitiness and delicate vanilla with olive brine acidity.

Palate- Agave fruit led, layered with toffee, almonds, brioche, raisins, treacle, coffee and cacao with side accents of both American and French oak.