



## **Rancho “El Vergel” (2007 & 2018)**



Rancho ‘El Vergel’ (The Orchard) is located around 10km due southwest of the town of Arandas in the Highlands of Jalisco, Carlos Camarena has a country house there. It 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.

### Blanco [Plata] – 2018 vintage

Aroma - Poached pear, apple compote, peach cobbler, menthol, tangerine juice, cotton candy, pink peppercorn, crystallized ginger, juniper berry, cooked agave, flan, olive brine.

Palate - Cooked agave, honey, pear, candied pineapple and flan, jalapeño spice, orange zest, eucalyptus, saffras/root beer, and green herbaceous/chlorophyll notes. Long finish with cherry, tannins and a chewy toffee mouth feel.

### Reposado – 2007 vintage

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 – 2007 vintage

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 – 2007 vintage

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.