



## Rancho “Los Corrales” (2010)



Los Corrales means ‘place to keep livestock’. The field is 2,184 meters above sea level. The soil is deep red with no rocks present and the land is triangular. The land is rented and it is the first time that agave has been planted here.

Sugar content is an average of 27.35% and the plants were 9 years of age when harvested. They were fully mature with a reddish-brown color around the piña which is a sign of the best possible acidity. Total production from the field was 17,896 plants harvested out of 20,800 planted, (86%) - the rest were not used due to over maturity (they actually die and decompose in the field). The average weight of the piña was 25.46 kg. The age of the agaves was 9 years which matured fast due to the rich soil in which they were grown. Some piñas were 100 kilograms.

The ‘jimadores’ (harvesters), were busy 5 weeks harvesting the field completely. Total harvest: 455,445 kgs = (1’001,979 pounds) of agave. Total tequila production out of this field: 72,570 liters @ 80 proof (40% abv).



---

### Blanco

Color- Brilliant, clear, and viscous.

Aroma- Very lively, fresh agave, acidity leads, sugar follows, tropical fruits, earthiness.

Palate- Peppery attack, agave, followed by vegetal notes, mellows to 'creamy' fruit, finishes in mint dryness with coffee and fruit returns.

### Reposado

Color- Very pale straw.

Aroma- Bright agave fruit, cinnamon, custard, nutmeg and green olives.

Palate- Plums, anise, green olive brine, lively and deep at the same time.

### Añejo

Color- Very light, pale gold, clean and brilliant.

Aroma- Earthy, ripe agave with dry roundness, slight spice box notes, sweet pine resin, floral, ripe tropical fruits, cooked chili.

Palate- Round fruit play with dry spices, nutmeg hints of caramel, clean, natural, light and broad, not deep, earthiness and subtle oak persist on the finish.

### Añejo Single Barrel

Aged 18 months, 24 days, bottled at barrel strength, 54.6% abv.

Color- Golden color, thick consistency.

Aroma- Rich and creamy, with primarily cocoa, almond and warm citrus notes. Subtle aromas of black olive, toasted oak, and dried fruit.

Palate: Full flavor on the palate. Chocolate, cinnamon, cloves, and a silky creaminess are all reminiscent of tiramisu. Finish is lasting and complex, with herbal notes intermingling with spice – cloves, nutmeg, and pepper.