



Rancho “La Latilla” (2015)



Rancho “La Latilla” is a small hamlet 1 km. as the crow flies from the distillery ‘ La Alteña’. There are 27 inhabitants mostly of the Coronado family most of who work at La Altena. “La Latilla” means a small piece of wood used to make a ceiling. This rancho has been in the Camarena Family for 30 years. Before being planted with agave it was used for grazing cattle and sheep. Carlos Camarena’s sister Gaby is the owner.

The rancho slopes gently from the east giving full afternoon sun exposure. The rancho has mature cedar and oak trees around the land. The soil is typical of the Highlands with red oxide and clay and is slightly acidic. This ranch is about 1 Kilometer from the distillery, “La Alteña” where Tequila Ocho is made.

At harvest the plants were 7 years of age being fully mature with an average sugar content of 32%, which is well above usual. This harvest is the second of three or even four. Not all plants are harvested at once –as some do – since not all are properly matured for use in Ocho. The later harvests will be used for Tequila Tapatio.



Average weight of the piñas was 39 kg. Size does not denote maturity. The plants were harvested in both later 2014 and early 2015 and all will have the 2015 vintage identity.

Blanco [Plata]

Color- Clear with good viscosity.

Aroma- Sweet cotton candy, pear, cooked pineapple, butter, scents of red earth, apple cider, caramel, strong roasted agave herbal notes as with tequila from times past, green apple, spearmint, wintergreen, iron, aloe vera, raw agave.

Palate- Sweet fruity entry, rich mouth feel, earthy minerality, goes to black pepper to after mid-palate herbs of rosemary and on to guabera, persimmon, cinnamon, some menthol, hints of mandarine peel with a dry, fresh 'green' chlorophyll like finish.

Reposado

Color – Slight straw color, medium body.

Aroma – Flan, coffee, bright agave perfume, anise, pineapple, orange, nutmeg, caramel, egg yolk, cream, mint, clove, acetone [acidic acid], leather, green olives.

Palate – Bright red berries at the entry, pepper, fresh mint, dark bitter chocolate, vanilla, slight coconut, butterscotch, a finish of dark brown sugar. Big, bold and complex while remaining harmonious.

Añejo

Aroma- pineapple, old wood, compost, anise, cinnamon, deep red berry fruit, acetone raciness and burnt caramel.

Palate- stewed red stone fruit, round and sweet, black pepper, earth, menthol, tannins, vanilla, coffee, cacao and old wood.

Extra Añejo

Aroma- cedar, dark roasted coffee, vanilla, toasted almonds, caramel, burnt orange zest, cacao

Palate- stewed apricots, peach, baked pumpkin, custard, cinnamon, clove, milk chocolate.