



SINGLE ESTATE
TEQUILA OCHO™

100% Puro De Agave

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Tequila Ocho Vintage - Single Estate Tequila

The Tequila Ocho story begins with the Camarena family, who started making tequila in 1937 and are now in their third generation as tequila producers. This family is one of the few producers that still make tequila in the slow, artisanal way. With the Camarenas nothing is rushed or hurried during the whole process, from the growth of the agave to the final distillation.

Tequila Ocho is a joint partnership between the Camarenas and Tomas Estes. Estes, the creator and owner of Mexican bars and restaurants since 1976 is a highly respected personality in the bar and spirits world. He regularly speaks and writes on the subject of tequila. This partnership is an excellent combination since both partners insist on only producing the finest tequila possible.

“The Role of ‘Terroir’ in Agaves and Tequila”

‘Terroir’ is the French term used to describe the natural elements [influences] that have an effect on agriculture, notably grapes grown for wine use. These elements include, soil composition, altitude, temperatures day and night through the year, rain fall, humidity and exposition to sun and winds.

It is becoming increasingly understood and agreed upon that the concept of ‘terroir’ also exists with the growing of agave and the resulting tequila made from it. In Jalisco, the largest tequila producing state of Mexico there are two large regions of agave and tequila production, the ‘Tequila Valley’ and ‘Los Altos’ [‘The Highlands’]. It is said, as a generality that the tequilas made from agaves from Tequila Valley are ‘masculine’, forward in flavor with an earthy, peppery, herbal taste profile. The tequilas made from agaves grown in Los Altos are ‘feminine’, softer, rounder, more fruity and floral.

Tequila Ocho takes the exploration of ‘terroir’ in tequila one giant step beyond by producing batches of tequila from single fields (Ranchos) much the way fine Burgundy wine is produced. For example in the village of Vosne Romanee in Burgundy, wine is produced with the following appellations [names], “Les Beaux Monts”, “La Montagne” and “Aux Brulees” to name a few. Tequila Ocho has done the same thing by producing in Arandas the following appellations [names] “El Carrizal”, “Las Pomez” and “Los Corrales” again to name a few.

Whereas most distillers aim to produce “Consistency of Character” in their products (tastes the same year in and year out), Tequila Ocho creates “Complexity of Character” (tastes differently each year).

Rancho “La Rivera”



La Rivera has an altitude of 1,650 meters, brown soil, agaves took longer to mature, terroir more like “Tequila Valley”, agaves were 9 years old, hotter and more humid than Los Altos further north, close to the Rio Lerma which feeds Lake Chapala and on the edge of Jalisco state close to Michoacán, well above average sugar content.

Blanco [Plata]

Color- Clear, bright, clean, good body.

Aroma- Very aromatic, herbal and fruity, notable agave presence, pear, pineapple, citrus, and slightly spicy.

Palate- Intense, some peppery notes with cooked agave very persistent , finishing sweet, orchard fruits, tangerine and orange blossoms, multilayered , complex, overripe agaves, sweet fruity roundness, extremely concentrated, goes on and on.

Rancho “El Vergel”



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.

Rancho “El Carrizal”



‘El Carrizal’ estate, (nicknamed ‘La Langacha’ (the strip) by Don Felipe Camarena because the land is long and thin), sits at 1,978 meters above sea level – two miles from the village of Arandas. This Estate has only 4.5 acres and is surrounded by pines and elm trees. The soil is characteristically red from the highlands region. The agave harvested had an average 28.92% sugar content, while the area average is around 26-27%. It is notorious for intensely sweet agave and produced only 7,518 (each individually numbered by hand) bottles.

Blanco [Plata]

Color- Clear and bright.

Aroma- It has a sweetly floral nose with extra ripe agaves and candied fruit presenting themselves.

Palate- We detect citrus, cinnamon, dried fruit and almond on the palate with a lingering hint of spearmint on the finish.

Reposado

Color- Has a light straw color with brilliant clarity.

Aroma- We detect strong broad floral presence and a sweet cooked agave. Oak accents are present as are vanilla, tapenade, egg custard and cooked orchard fruits.

Palate- We are initially hit by soft, ripe agave followed by balanced fruit and acidity that delivers an incredibly smooth taste. There is a subtle oak presence that continues into the finish with soft tannin notes and an agave sweetness that lingers.

Añejo

Color- Very pale straw, very viscous.

Aroma- Round, red fruit, white pepper, brown sugar, vegetal, ripe agave with oak undertones candied spices, marshmallow.

Palate- Packed with fruit balanced with acidity, spice and honey, the earthy agave finish persist. Tropical fruit, tannins, wood, confectioners' sugar (powdered sugar), ripe agave, green fruit, green olives, Asian spies, finishes with clay-like, earthy agave, honey.

Extra Añejo

Color- Pale and bright for an extra Añejo due to the fact that the barrels have had 6-7 earlier fillings.

Aroma- Salt caramel, acetone, mint, floral hints, cedar, cooked turnips, molasses, olive brine, opens to sharp perfumed candied fruits, seaweed, celery.

Palate- Thick, rich mouth feel, butter, butterscotch, dry and lively fruit, cacao, cooked mint, coffee, mellow French oak finish, opens up after 5 minutes to a wide strata of flavors, hints of cognac.

Rancho “Las Pomez”



Rancho Las Pomez is in Jesús María County, ½ miles from Felipe Camarena’s distillery, there is a small community called ‘Las Pomez’ close to the field. The name refers to the porous volcanic stones in the surroundings. The field is located 2,055 meters above sea level. The agave rows are orientated from east to west. There are oak and elm trees around the field. Agave was planted in 1999 so it was 9.5 years old at harvest. All plants were fully mature, almost decaying and have a high sugar concentration. There are certain natural acids that form at this point of hyper-ripeness that impart a very special flavor to the tequila. Ave. weight of piñas was 24.3 kg, average sugar content was 29.4% [way above average]. Soil is red and rich in organic materials and iron oxide. Annual temperature average is 16.9 C; minimum is 9.1 C and max. is 24.8C. Size of the field is approximately 7 hectares with 20,336 agave plants.

Blanco [Plata]

Color- Bright and clear with thick ‘tears’.

Aroma- Sweet molasses, butterscotch and ripe agave. It opens up to cooked pumpkin and hints of peppermint.

Palate- Fresh lively, rounds sweetness, subtle tropical fruits, and some cinnamon.

Reposado

Color- Pale straw, thick.

Aroma- Sweet agave nectar, rich custard with a slight accent of cinnamon and ripe tropical fruits.

Palate- Clean; sweetness balanced with dry notes. Earthy agave with apricots and accents of oak and nutmeg.

Rancho “Cerrito de San Agustin”



Cerrito de San Agustin is located in the Los Altos of Jalisco in the municipality of Jesus Maria, where the landscape is hilly and undulating, with deep red soil of iron oxide, and an altitude of 2,074 meters. Coordinates are 20 degrees, 38' 03" N by 102 degrees, 09' 14" W . 28.5% sugar content of the agaves, average weight of the piñas was 36 kilograms. There are trees on the sides of the rancho. The land belongs to San Agustin Hacienda where the Camarena family's grandfather, Don Felipe Camarena was born in 1897. The land was leased by the Camarena's for growing their agaves on. They will not again lease this land so we will likely not see Tequila Ocho Rancho “Cerrito de San Agustin“ again.

Blanco [Plata]

Color- Bright and clear.

Aroma- Round, red orchard fruit, banana, olive, sweet and acidity balanced.

Palate- First fruit, citrus, tangerine, then acidity, cinnamon, menthol, pepper, mint and cherry returns with dryness lingering -peppery attack, agave followed by vegetal notes, mellow goes to creamy fruit, finishes in mint dryness with coffee, cacao and fruit returns.

Reposado

Color- Pale straw, clean and clear, thick and viscous.

Aroma: A pleasant caramel-vanilla sweetness punctuated by spearmint, aniseed, and poached pear notes.

Palate: Round and vegetal, with tobacco, juniper, and pine notes intermingling on the mid-palate. The toffee-like sweetness is balanced by white pepper spice. Notes of honey, fresh peaches and almonds (marzipan) also come through. The finish is lasting and on the spicy side: white pepper remains, with hints of roast red pepper and grilled nopal (cactus) peeking through.

Añejo

Color- Very pale straw brilliance, soft, thick and viscous.

Aroma- Notes of lavender, orange marmalade, caramel, maple, and oak with natural iodine acidity.

Palate- Subtle oak with dry fruit, leads to pepper and citrus, finishes dry, elegant with maple and coffee tones.

Extra Añejo

Color- Pale golden.

Aroma- Cinnamon, peach, pear, pineapple, black pepper and pastry frosting with perfumed acidity.

Palate- Leads with dry, cognac -like perfume, austere fruit, clove, cinnamon, barn, goes to violets and jujube ending in toffee, cacao and roasted coffee bean, sensations alternate between sweet and dry as is typical of Tequila Ocho.

Extra Añejo, Single Barrel

40 months and 11 days of ageing, 54.6 alcohol by volume, 4 barrels in total. Pale old product, very light in color for its time in barrel.

Color- Thick consistency.

Aroma- Very little oak influence, complex and balanced considering the high alcohol by volume, choco cherry, cedar, red raisins, tiramisu, perfume dry and sharp, tutti-frutti, anise, green volatile notes.

Palate- Chocolate cheese cake, trail mix bar, nutty and raisin, burnt vanilla.

Rancho “Los Corrales”



Los Corrales means ‘place to keep livestock’. The field is 2,184 meters above sea level. Soil is deep red, no rocks present, land is triangular. The land is rented and it is the first time that agave has been planted here, sugar content is 27.35% average, plants were at 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], average, piña 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 harvest 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.

Rancho “Los Mangos”



This Ranch is close to Michoacán, along the Rio Lerma. It is dry and very hot in summer and has brown soil similar to that in the Tequila Valley. The ranch is surrounded by mountains. The Camarena Family used to go from Arandas to Rancho Los Mangos for week- end holidays and Sunday lunches. The one and a half hour drive is beautiful going through mountains, quaint villages and agave fields planted on the hillsides. Just before arriving at “Los Mangos” the soil is absolutely black in color. Before being planted in agave [for the first time with this harvest] this land grew mangos and cherries. Some of these trees are left but not many.

The rancho belonged to Carlos and Felipe’s great grandfather, Refucio Curiel. Carlos planted agave on his uncle’s land in 2000 making the age of the agaves 9 years old at harvest. Average weight of the piñas was 47-48 kg. with some being over 85 kgs with an average sugar content of 29-30 %, industry average being 26%. Altitude is 1600 meters and this ranch is the furthest away from Arandas of all of the Camarena’s ranches being in Ayotlán County which is part of the ‘Los Altos de Jalisco’. The ‘terroir’ of “Los Mangos” is similar to that of Tequila Valley.

Blanco [Plata]

Color- Bright, clear, thick on the glass

Aroma- Buttery with fresh lively fruit, pineapple and lemon and herb, anise, cloves and white pepper with green pine.

Palate- Complex balance of sweet and acidity, cooked agave, green grape skin, hints of pineapple, green apple, cloves and uncooked asparagus.

Reposado

Color- Very light straw color, bright.

Aroma- Sweetness dominates while being balanced by acidity, hidden oak floats through, olive, cinnamon, lily blossom and marzipan are present.

Palate- Cooked sweet agave led, subtle oak comes and goes, peppermint, a wave of butter, unsweetened caramel continues, bright, fresh vegetal salad finish.

Añejo

Color- Very pale copper-like tint, thick with persistent tears/legs.

Aroma- Muted oak and cedar, hints of vanilla, custard, citrus, black and tropical fruit.

Palate- Leads with sharp oak perfume, goes to subtle mescal –like smoke, spiciness and depth, finishes with bitter cacao, sherry and grass.

Rancho “El Puertecito”



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.

Rancho “El Refugio”



“El Refugio” is located a short distance from “La Alteña” the distillery where Ocho is made. It is well defined by the natural tree cactus wall that surrounds it. Refugio means refuge. Red oxide earth with many undulating contours gives a variety of agave positions vis-à-vis its total ‘terroir’. The total production of Plata was 26,138 liters.

Blanco [Plata]

Color- Bright and clear, very light.

Aroma- Pomegranate, guava, tutti-frutti, grapefruit, peppermint and green olive brine.

Palate- Leads with sweet agave, spiciness, goes dry with grapefruit, returns to tropical fruit and on to spearmint.

Reposado

Color- Very light and pale to the eye.

Aroma- Evergreen mint, pine, dry hay, cooked yams, oatmeal and finishing with mandarin blossom.

Palate- Hint of oak, subtle accents of brown sugar, orange spice, cinnamon, red orchard fruit, white pepper, ending with cut grass.

Añejo

Color- Pale amber.

Aroma- Toffee, caramel, red fruits, cedar, pencil shavings and lead.

Palate- Toffee, coffee cake, caramel, green olive brine, red fruits.

Extra Añejo

Color- very pale for a 3 year old aged tequila, golden straw color with a slight green tint.

Aroma- peach, cotton candy, perfumed acetone, honey, earth, graphite, slight note of cedar, rose, floral hops, olive brine, molasses.

Palate- crème caramel, cacao, coffee, peach, iodine, toffee.

Rancho “Los Fresnos”



“Los Fresnos” is adjacent to the distillery “La Alteña” where Tequila Ocho is made. This is west of the town of Arandas near the town of Jesús María. This facility has been making craft tequila by the Camarena family since 1937. The name comes from the trees, Fresnos [a particular oak] which are in one corner of the ranch. The soil is that of the typical red oxide found in the region. Altitude of the ranch is between 2,068 and 2078 meters above sea level.

Fresnos is a big field and Ocho’s production used about 1/3 of the capacity. Some was used for Tequila Tapatío production and the rest was sold on the market. At that time Don Julio and Patron were buying at between 4.80 and 5.20 pesos a kg. The age of the agaves were 7 years with an average sugar content of 27.6% . 20,717 piñas were harvested with a total weight of 703,050 kg giving an average weight per piña of 33.9 kg. The date of harvest and distillation was late April, early May, 2013 so there was a strong concentration of sugars and minerals due to no rain dilution.

Blanco [Plata]

Color- Clear brilliance with a thick viscosity.

Aroma- Fresh cracked black pepper, custard, pastry dough, nutmeg, violets and cooked agave.

Palate- Hint of pineapple, grass, racy, spicy black pepper, ending with green olive and tannins.

Reposado

Color- Pale straw.

Aroma- Extra ripe cooked agave, butterscotch, toffee, banana, apple, pancake batter, pepper, vanilla cake frosting.

Palate- Hint of mint, green chlorophyll, mineral, maple, coffee, caramel, toffee, and strawberry.

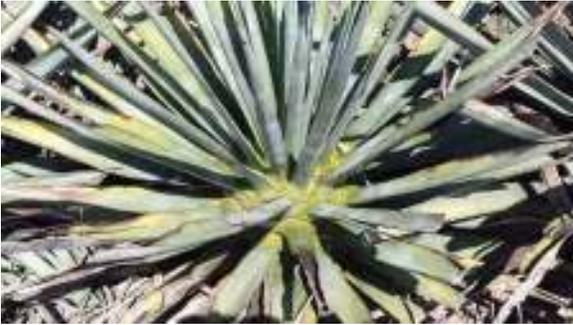
Añejo

Color- Very light, viscous with slow lengthy tears.

Aroma- Green tropical fruits, white chocolate, hint of honey, roasted Padrone peppers, hint of smoke, white pepper, truffles, coconut, mixed nuts, herbaceous.

Palate- White radish, jicama, white pepper, mild chile pepper, green apple, underlying smokiness, long finish into fennel, candied fruits, red stone fruits, tannin follows.

Rancho “La Magueyera”



This name derives from the plant the ‘maguey’. Another name for the same plant is ‘agave’. This ranch is in the venerable “Los Altos” de Jalisco. It is by two other ranches, Los Mangos and La Rivera that have been made into Tequila Ocho, near the border of Michoacán on the Río Lerma. It is at 1600 meters, has grey soil and a ‘terroir’ similar –in general- to that of Tequila Valley. The land is slightly sloping from north to south making it south facing, catching the full effects of the sun. There are Guamuchile trees that bear edible fruit. This tree is specific to this location and grows wild in the clay soil.

This ranch was first planted in agaves in 1963 and was harvested in 69-70 due to the hot climate of this region. This harvest is the second from La Magueyera under Carlos’ control, the third in total. The agaves were harvested with a brix level of 27-28 %, the average for Los Altos being ,24-25% and 22-23% for Tequila Valley.

Blanco [Plata]

Color- Crystal clear and thick tears.

Aroma- Spearmint chewing gum, over-ripe mango, lime zest, nutmeg, white pepper, powdered sugar, iodine, gooseberry, caraway seeds, orange marmalade.

Palate- Ripe tropical fruits in begin, anise, menthol, cereal, pink and green peppercorns, cream soda, arugula, toasted coffee, green Thai papaya, green banana finish.

Reposado

Color- Very pale and brilliant.

Aroma- Lily blossom, peach, stewed plums, green tobacco, cotton candy, slight anise, eucalyptus, no oak present.

Palate- Begins with tangerine, lemon grass, notes of bread yeast, anise, black pepper and finishing with roasted pineapple, it's like a basket of fruit and a bouquet of flowers. There's a maddening cacao hint-or better yet carob- to the taste that delights.

Añejo

Available Feb 2015

Rancho “La Latilla”



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

Available March 2015

Añejo

Available Jan 2016