



Rancho “Los Nopales” (2017)



The rancho “Los Nopales” at 2070 meters altitude, belonged to Carlos Camarena's grandfather, Don Felipe Camarena.

It is surrounded by other agave fields, however, on its east side there are wild prickly pear cactuses forming a fence, hence the name “Los Nopales”. The average sugar content was 27.5 % and the age of the plants was 6 years and 9 months at harvest. This is the first time in 35 years this land was used to grow agave.

Blanco [Plata]

Aroma - pineapple, green banana, orange blossom, sea pool minerality, chamomile blossoms, marzipan, freshly cut grass, river stone minerality

Palate - sweet yellow fruit complexity, spearmint, cut grass, earthy, chamomile, flan caramel

Reposado

Aroma - bright, lively, clove, cardamom, cinnamon, wintergreen, sand, cooked squash, heavy cream

Palate - almond, biscuit, creamy, slight old oak, almond, artichoke, cajeta, mocha, fresh lettuce in the aftertaste