



## Rancho "Las Aguilas" (2017)



The name of the ranch "The Eagles" comes from the fact that eagles used to have a nest in one of the trees in the ranch. It is the second time that agave has been grown there, the last time was around 1965. After that, it was used only to grow grass and feed cattle.

Las Aguilas slopes slightly and is hilly at 2,057 meters altitude. A small percentage of the plants of this field were left to grow the quiete as part of the Bat Friendly Program in which Tequila Ocho is proud to participate. At harvest, the agaves were 6 years old and the average sugar content was 27.47%.

### Blanco [Plata]

Aroma - butter, macadamia nut, violet flowers, wet green leaves, bright, round acetone, cinnamon, tart cassis, pink pepper corns, nutmeg

Palate - whipped cream, white chocolate, menthol, black pepper, tart red berries, tannic dryness

### Reposado

Aroma - grilled peach, caramel, molasses, menthol, earth, nutmeg, marshmallow, jujube

Palate - pineapple, crème brulee, maple syrup, coffee, cooked artichoke, white pepper, nutmeg



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Añejo

Aroma - toasted almonds, dried pineapple, roasted chestnuts, lemongrass, ripe pear

Palate - red berries, honey melon, mushrooms, brioche toast, violets, a hint of rose, cinnamon