



Rancho "Puerta del Aire" (2016)



About 3 kms northeast from La Alteña, this field has oak and cedar trees growing both inside and at the sides of the field. The land is a gentle slope of red soil oriented north, going from 2,118 to 2,095 meters above sea level. The agave was 7 years old, with an average weight of 42 kgs (some piñas above 100kgs) and 26% sugar content.

Blanco [Plata]

Aroma - menthol, lily, banana skin, cooked turkey, cooking oil brought to a high heat, raw asparagus, round spices, cinnamon, rose water, chalk, calcium

Palate - molasses, brown sugar, coffee, cacao, pink pepper, white rum, basil

Reposado

Aroma: kaffir lime leaf, pine, lime zest, almond/peach kernel, creamy vanilla, green olive salinity/brine

Palate: Freshly cut grass, eucalyptus/menthol, green pear, hazelnut mid-palate moves into a burnt cacao, with caramel and toffee lingering through a mildly spicy finish.