



## Rancho “Las Pomez” (2008)



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.