



Rancho “El Carrizal” (2008)



‘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.