



Rancho “La Rivera” (2007)



La Rivera has an altitude of 1,650 meters, brown soil, agaves took longer to mature, terroir more like “Tequila Valley”, agaves were 9 years old, hotter and more humid than Los Altos further north, close to the Rio Lerma which feeds Lake Chapala and on the edge of Jalisco state close to Michoacán, well above average sugar content.

Blanco [Plata]

Color- Clear, bright, clean, good body.

Aroma- Very aromatic, herbal and fruity, notable agave presence, pear, pineapple, citrus, and slightly spicy.

Palate- Intense, some peppery notes with cooked agave very persistent , finishing sweet, orchard fruits, tangerine and orange blossoms, multilayered , complex, overripe agaves, sweet fruity roundness, extremely concentrated, goes on and on.