



## Rancho “Los Fresnos” (2013)



“Los Fresnos” is adjacent to the distillery “La Alteña” where Tequila Ocho is made. This is west of the town of Arandas near the town of Jesús María. This facility has been making craft tequila by the Camarena family since 1937. The name comes from the trees, Fresnos [a particular oak] which are in one corner of the ranch. The soil is that of the typical red oxide found in the region. Altitude of the ranch is between 2,068 and 2078 meters above sea level.

Fresnos is a big field and Ocho’s production used about 1/3 of the capacity. Some was used for Tequila Tapatío production and the rest was sold on the market. At that time Don Julio and Patron were buying at between 4.80 and 5.20 pesos a kg. The age of the agaves were 7 years with an average sugar content of 27.6% . 20,717 piñas were harvested with a total weight of 703,050 kg giving an average weight per piña of 33.9 kg. The date of harvest and distillation was late April, early May, 2013 so there was a strong concentration of sugars and minerals due to no rain dilution.



### Blanco [Plata]

Color- Clear brilliance with a thick viscosity.

Aroma- Fresh cracked black pepper, custard, pastry dough, nutmeg, violets and cooked agave.

Palate- Hint of pineapple, grass, racy, spicy black pepper, ending with green olive and tannins.

### Reposado

Color- Pale straw.

Aroma- Extra ripe cooked agave, butterscotch, toffee, banana, apple, pancake batter, pepper, vanilla cake frosting.

Palate- Hint of mint, green chlorophyll, mineral, maple, coffee, caramel, toffee, and strawberry.

### Añejo

Color- Very light, viscous with slow lengthy tears.

Aroma- Green tropical fruits, white chocolate, hint of honey, roasted Padrone peppers, hint of smoke, white pepper, truffles, coconut, mixed nuts, herbaceous.

Palate- White radish, jicama, white pepper, mild chile pepper, green apple, underlying smokiness, long finish into fennel, candied fruits, red stone fruits, tannin follows.