



Rancho “Los Mangos” (2010)



This Ranch is close to Michoacán, along the Rio Lerma. It is dry and very hot in summer and has brown soil similar to that in the Tequila Valley. The ranch is surrounded by mountains. The Camarena Family used to go from Arandas to Rancho Los Mangos for week- end holidays and Sunday lunches. The one and a half hour drive is beautiful, going through mountains, quaint villages and agave fields planted on the hillsides. Just before arriving at “Los Mangos” the soil is absolutely black in color. Before being planted in agave (for the first time with this harvest) this land grew mangos and cherries. Some of these trees are left but not many.

The rancho belonged to Carlos and Felipe’s great grandfather, Refucio Curiel. Carlos planted agave on his uncle’s land in 2000 making the age of the agaves 9 years old at harvest. Average weight of the piñas was 47-48 kg. with some being over 85 kgs with an average sugar content of 29-30 %.(the industry average being 26%). Altitude is 1600 meters and this ranch is the furthest away from Arandas of all of the Camarena’s ranches being in Ayotlán County which is part of the ‘Los Altos de Jalisco’. The ‘terroir’ of “Los Mangos” is similar to that of Tequila Valley.



Blanco [Plata]

Color- Bright, clear, thick on the glass

Aroma- Buttery with fresh lively fruit, pineapple and lemon and herb, anise, cloves and white pepper with green pine.

Palate- Complex balance of sweet and acidity, cooked agave, green grape skin, hints of pineapple, green apple, cloves and uncooked asparagus.

Reposado

Color- Very light straw color, bright.

Aroma- Sweetness dominates while being balanced by acidity, hidden oak floats through, olive, cinnamon, lily blossom and marzipan are present.

Palate- Cooked sweet agave led, subtle oak comes and goes, peppermint, a wave of butter, unsweetened caramel continues, bright, fresh vegetal salad finish.

Añejo

Color- Very pale copper-like tint, thick with persistent tears/legs.

Aroma- Muted oak and cedar, hints of vanilla, custard, citrus, black and tropical fruit.

Palate- Leads with sharp oak perfume, goes to subtle mescal –like smoke, spiciness and depth, finishes with bitter cacao, sherry and grass.