



Rancho “La Magueyera” (2014)



This name derives from the plant the ‘maguey’. Another name for the same plant is ‘agave’. This ranch is in the venerable “Los Altos” de Jalisco. It is by two other ranches, Los Mangos and La Rivera that have been made into Tequila Ocho, near the border of Michoacán on the Río Lerma. It is at 1600 meters, has grey soil and a ‘terroir’ similar –in general- to that of Tequila Valley. The land is slightly sloping from north to south making it south facing, catching the full effects of the sun. There are Guamuchile trees that bear edible fruit. This tree is specific to this location and grows wild in the clay soil.

This ranch was first planted in agaves in 1963 and was harvested in 69-70 due to the hot climate of this region. This harvest is the second from La Magueyera under Carlos’ control, the third in total. The agaves were harvested with a brix level of 27-28 %, the average for Los Altos being, 24-25% and 22-23% for Tequila Valley.



Blanco [Plata]

Color- Crystal clear and thick tears.

Aroma- Spearmint chewing gum, over-ripe mango, lime zest, nutmeg, white pepper, powdered sugar, iodine, gooseberry, caraway seeds, orange marmalade.

Palate- Ripe tropical fruits in begin, anise, menthol, cereal, pink and green peppercorns, cream soda, arugula, toasted coffee, green Thai papaya, green banana finish.

Reposado

Color- Very pale and brilliant.

Aroma- Lily blossom, peach, stewed plums, green tobacco, cotton candy, slight anise, eucalyptus, no oak present.

Palate- Begins with tangerine, lemon grass, notes of bread yeast, anise, black pepper and finishing with roasted pineapple, it's like a basket of fruit and a bouquet of flowers. There's a maddening cacao hint-or better yet carob- to the taste that delights.

Añejo

Color – Very pale straw color.

Aroma – Crème brûlée, unami, pomegranate, red fruit, hibiscus flowers, acetone, almond, wet cement on a rainy day, Christmas candied fruit, vanilla, hint of cinnamon, heated cooking oil , porcini, dried coriander seed.

Palate – Red stone fruits, BBQ sauce, meaty, slight caramel and wood, wet pine cinders, chocolate, pink pepper corns, vegetal, 'green' finish.

Extra Añejo

Color – Very pale copper tint.

Aroma – Rose petals, orange zest, vanilla, honey, crème caramel, maple, raisins and dates

Palate – super sweet cooked agave goes to white pepper powder, caramel then cacao, burnt orange peel, dried fig and antique wood.