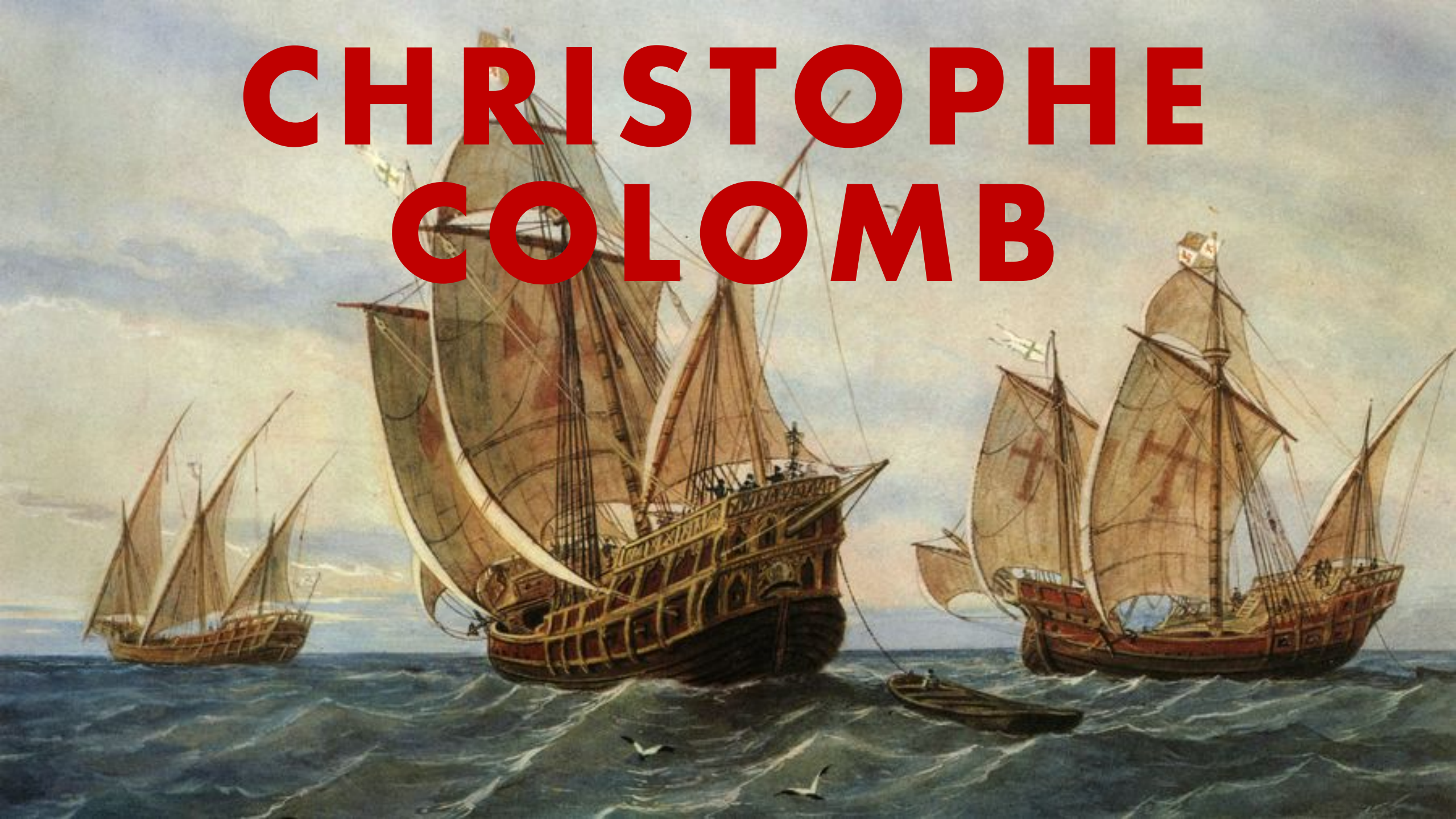

TEQUILA - MEZCAL

RAW MATERIAL?

AGAVES



CHRISTOPHE COLOMB



YES

RAW MATERIAL

AGAVE

BLUE AGAVE

TYPES DE TEQUILA

- **MIXTO** > Minimum 51% Blue Agave & Sugar: Mostly Cane sugar
- **GOLD OR ORO** > Caramel Coloration + Aromas
- **100 % AGAVE BLUE WEBER**
 - > **BLANCO** > 0 to 2 Months
 - > **REPOSADO** > 2 to 12 Months
 - > **ANEJO** > 12 Months to 3 Years
 - > **EXTRA ANEJO** > More than 3 Years

TEQUILA VS MEZCAL

Tequila

- 5 Regions in Mexico
- Jalisco is the most important one
- Agaves cooked in oven or in autoclave
- Only one type of Agave autorised
- Blue Weber

Mezcal

- Could be produce in a lot of regions of Mexico
- Oaxaca is the most popular region
- Agaves are cooked in the ground > taste of smoke
- Different types of agaves are autorised

TEQUILA COOKED AGAVE



- **TRADITIONAL OVEN OR AUTOCLAVE**
- **NO SMOKED TASTE**

MEZCAL HOW TO COOK AGAVE





TEQUILA
RESERVA DE
Don Julio
Don Julio



CASAMIGOS
Tequila





TASTING

