

TEQUILA AND MEZCAL

Both tequila and mezcal are made from the harvested core of the agave plant. However, that's where the similarities in production end. Tequila is produced by steaming the agave inside industrial ovens before being distilled two or three times in copper pots.



Mezcal, on the other hand, is cooked inside earthen pits that are lined with lava rocks and filled with wood and charcoal before being distilled in clay pots. While some large-scale mezcal producers have adopted modern methods, artisanal mezcal makers continue to use this more traditional method, which is the source of the smokiness commonly associated with mezcal.

TEQUILA	<p>Tequila agave, is an agave plant that is native to Jalisco, Mexico. The high production of sugars named agavins, mostly fructose, in the core of the plant is the main characteristic that makes it suitable for distilling to create Tequila.</p> <p>The tequila agave is native to the states of Jalisco, Colima, Nayarit and Aguascalientes in Mexico.</p>	TIPOS DE AGAVE
	<p>BLANCO</p> <p>Silver, plato, crystal or white. Agave Azul's purest form - unaged in stainless steel or neutral oak.</p>	
	<p>REPOSADO</p> <p>Rested Tequila. Aged from 2-12 months usually in white oak barrels which enhances depth and flavour.</p>	
	<p>AÑEJO</p> <p>Aged from 1-3 years in oak barrels of a max 600L capacity. Rounder, softer and best for sipping.</p>	
MEZCAL	<p>Mezcal can be made from more than 30 varieties of agave. The most common variety used is Espadin which accounts to almost 90% of mezcal. Tobalé, tobaziche, tepeztate & arroqueño are also popular.</p>	
	<p>LINCO</p> <p>Mezcal is twice distilled and blended. It's either bottled immediately (blanco) or left to age in oak barrels (añejo).</p> <p>MAGUEY [MA-GAI]: Agave PIÑA: Heart of the Agave JIMADOR: Agave Harvester MEZCALERO: Mezcal Producer</p>	

Tequila Flights

DISCOVER YOUR TASTE IN TEQUILA'S AND CREATE YOUR OWN TEQUILA FLIGHT.

Expand your tequila tastebuds with a tequila flight. Sample our extensive range of tequilas and mezcals.

		HALF	FULL
HERRADURA	Plata, Reposado & Anejo	15	30
BLANCO	Gran Centenario, Cascahuin Tahona & Jose Cuervo Platino	20	40
REPASADO	1800 Reposado, Fortaleza Reposado & Herradura Double Barrel	21	42
ANJEJO	Don Julio Añejo, Gran Corralejo & Herradura Ultra	23	46

Tequila

Blanco

1800 SILVER	11	DON JULIO BLANCO	14
GRAN CENTENARIO PLATA	11	HERRADURRA PLATA	12
CASCAHUIN BLANCO	12	CASCAHUIN TAHONA	20
JOSE CUERVO PLATINO	21	FORTALEZA BLANCO	18
MAESTRO DOBEL HUMITO	18		

Reposado

EL JIMADOR REPOSADO	10	DON JULIO REPOSADO	16
1800 REPOSADO	12	HERRADURA REPOSADO	13
GRAN CENTANARIO REPOSADO	12	FORTALEZA REPOSADO	20
CASCAHUIN REPOSADO	14	MAESTRO DOBEL DIAMANTE	18
CLASE AZUL REPOSADO	42	HERRDURA DOUBLE BARREL	19

Anejo

1800 ANEJO	13	DON JULIO ANEJO	20
GRAN CENTENARIO	13	HERRADURRA ANEJO	14
CASCAHUIN ANEJO	16	FORTALEZA ANEJO	24
GRAN CORRALEJO	19	JOSE CUERVO, RESERVE EXTRA ANEJO	36
HERRADURRA ULTRA ANEJO	24	DON JULIO 1942	45

Mezcal

400 CONEJOS JOVEN	11	DEL MAGUAY VIDA	13
ESTANCIA RAICILLA	13	NUESTRA SOLEDAD MATALAN	14
NUESTRA SOLEDAD SAN LUIS DEL RIO	15		

Mexican distillations, infusions + liquers

EL TARASCO RUM	9	1800 COCONUT	12
SESION MOCHA TEQUILA	10	EL RON PROHIBIDO RUM	11
NIXTA CORN LIQUOR	11	PATRON XO CAFÉ INCENDIO	18
PATRON XO CAFÉ	18	ABASOLO MEXICAN CORN WHISKEY	15
DANGEROUS DON CAFÉ MEXCAL	12		
SOL TARASCO RUM	12		

