



TEQUILA

*Unique in many ways, tequila is only made in Mexico.
An often fiery concoction that has been the guilty party in many teenager's first big outing.
Unfairly judged because of its tacky 'shot' reputation, tequila actually has pedigree, class
and flavour that is second to none.*

Both tequila and mezcal are Mexican drinks made from the famed native agave plant.
The main difference between the two is appellation.

Tequila can only be made from the *pinas* (hearts) of the blue agave plant in and around the town of Jalisco. Only spirit harvested in this town and its four surrounding regions can be classed as tequila.

Mezcal is made from wild varieties of the same plant (agave) in the southern region of Oaxaca. The agave plant takes up to 12 years to reach the maturity needed to make tequila. These are big plants. The hearts, or *pinas*, often weigh up to 90 kilos. Tequila is made in a similar way to most spirits utilising copper stills, cutting with water and oak fermentation and ageing

Tequila is classified by the amount of agave it contains as well as the length of its ageing process.

Blanco or *Silver* tequila is usually unaged and delivered straight to the bottle after fermentation. Therefore it is often sharp, citrusy and with a distinct agave flavour.

Resposado refers to a tequila that had been aged in wood for up to a year.

Anejo refers to a tequila that has spent between one to five years in oak.

Tequila is generally served in three main ways, straight up in a shot glass, in a long mixed drink, generally with orange juice or Coca-Cola and as the main ingredient in cocktails - most notably in the *Margarita!*

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- CLASE AZUL Reposado 40%** **\$19**
Intriguing Tequila cooked in brick ovens for around 36 Hours & fermented in open top stainless steel vats with own selected native yeast. It is double distilled and aged for 10 to 12 Months in American oak (Ex-Bourbon casks). Intense amber in colour with a nose of orange blossom, spearmint and charred wood, followed by vanilla, clove and toffee caramel. It is silky and rich in the mouth with a taste of sweet cooked agave, followed by tropical fruit cinnamon stick and vanilla-toffee caramel undertones, some oak nuances on a very smooth finish. This is a world class Tequila.
- 1800 Anejo 38%** **\$12**
I'm pretty sure I just stock this for Marty Van. Legend has it he has been drinking it from birth and occasionally bathes in it. It is amber in colour. It has been aged in a combination of American and French oak barrels - both charred nicely to bring through a smokey quality, missing in many other anejo's. It is powerful and spicy, with clove and nutmeg being the driving forces, and hints of vanilla, chocolate and butterscotch quietly screaming in your eardrums. This tequila makes me laugh...just like Marty Van.
- CLASE AZUL "La Pinta" Pomegranate Tequila 19%** **\$12**
A pretty unique little product. One of the world's finest exponents of Tequila has combines their stunning silver tequila with the juice of fresh pomegranates. The result? Well its spicy and earth like a good tequila should be , but then there is this red berry edge - that reminds me more of blood plums than pomegranates to be honest - but that's a good thing. At no time does the fruit outweigh the spice. There is a touch of sweetness for its great on the rocks or neat.
- CALLE 23 Anejo 40%** **\$11**
French-born biochemist Sophie Decobecq makes this in the highlands of Jalisco. Her philosophy is to make great tequila at an affordable price. In an industry first, Sophie distils each expression separately (Blanco, Reposado, Añejo) to its own special recipe using different combinations of yeasts in the fermentation. Oak aged for 16 months.
- HERRADURA Silver 40%** **\$12**
Quite spicy and aged for a short time in white oak. Some citrus and white pepper. Great first tequila for the night. Makes a great margarita.
- PORFIDIO Plata (39.5%)** **\$17**
My favourite tequila. I spend a very memorable NYE with a bottle of this and close friends. To be perfectly honest, this is quite comfortably the most enjoyable tequila I've had. Clean and stylish, but with just enough grunt, spice and funk to keep it interesting. Spicy with undertones of vanilla, honey and cinnamon, with a finish of smoky cooked plums and oranges. A true delight.
- PATRON XO Cafe 35%** **\$11**
Great "coffee" tequila! Yep, that's right, this is a coffee based tequila. Dark, rich and oily. Tastes like a smooth latte with that extra spicy kick provided by tequila.
- HERRADURA Reposado 40%** **\$12**
This robust and earthy tequila spend the best part of a year in oak. Quite firm and round it makes a great shot and really leaves you wanting another. This distillery has been making tequila for nearly 150 years, so you would expect them to be approaching perfection!
- FORTALEZA Anejo 40%** **\$23**
In 1999, Guillermo Erickon Sauza decided to bring back the old Sauza family distillery to life. Today he produces TEQUILA FORTALEZA there using 100% stone-milled agave, entirely produced on the estate which lies right in the middle of the town of Tequila. Guillermo makes a Blanco (unaged), Reposado (rested about 6 months) and an Anejo (aged for about 2 years). His tequilas are by far the best heartland tequilas available.
- ILLEGAL Anejo 40%** **\$19**
Illegal Mezcal is a beautifully balanced vintage mezcal from Tlacolula, Oaxaca Mexico. It is made by a fourth generation Mescalero and his family using 500 year old methods. This Anejo (Aged) is sprightly, with peppery notes, hints of caramel and a subtle smokiness.
- PATRON Silver 40%** **\$14**
The absolute pinnacle in tequila production. Considered the smoothest and finest tequila available in regular production. Not easy to source, but worth it. Classy, dry, spicy and with a good dose of citrus. head and shoulders above most other 'silver' tequilas.
- 1800 Silver 38%** **\$11**
I know its not cool to like this type of tequila. Its not manly or tough at all. Its delicate and smooth, stylish and feminine. It has dignity, elegance and class. The citrus overtones remind me of gin - I really like it!