

AGAVE TRAILS

AÑEJO TEQUILA – 100% BLUE AGAVE

Destiladora El Paisano NOM 1561

On the nose, candied orange and dried lime, cooked agave sprinkled with black pepper, caramel candies, and vanilla bean. On the palate, sweeter fruit flavors and cooked agave lead with a rich wave of vanilla, caramel, and oak spice underneath. The finish is long and chewy with cooked agave and dried citrus fading ever so slowly after a wave of pleasant oak spice, caramel and vanilla.

The folks at Destiladora El Paisano pride themselves as being Passionate, Independent and Small Batch Distillers of Tequila and Growers of Agave.

Everything begins with the cultivation of the agave plant in Los Altos de Jalisco (highlands of Jalisco). Los Altos is considered one of the most desirable regions for tequila production due to the climate, rich soil and high elevation.

Our tequila is made from blue Webber agave, a tasty plant found in the central region of Mexico. The production of tequila is divided into six steps: harvesting, cooking, fermentation, distillation, aging and bottling. Every step is regulated by the CRT (Consejo Regulador de Tequila), ensuring that general guidelines are followed to guarantee maximum quality.

We pride ourselves in allowing the agave to mature the full seven to eight years before harvesting. This gives the plant enough time to reach its full potential of flavors and sugars, which gives our tequila its distinct taste. Most of our Agave are grown near one of the founder's home town (Josefino de Allende, Jalisco Mexico). This town is to be set at the highest elevation of Jalisco, around 2261 Meters above sea level (7417 Feet). This distinction also plays a big part on the taste of the tequila. Like most crops, the coffee bean for example, the higher the elevation where the crop is planted, the richer in taste.

Agave Trails is the discovery and illumination of the Agave in it's most beautiful form. Enjoy!

