

HERENCIA Y TRADICIÓN

TEQUILA

EL PATRIARCA

TEQUILA RECIO CON CARÁCTER

★ 40%^{Alc.} ★

..... HECHO EN MÉXICO

TEQUILA EL PATRIARCA

SILVER

Tequila El Patriarca Silver is a Tequila produced with 100% blue Agave from our plantations at Jalisco Highlands. We select the young plant or “hijuelo” and we take care of it while the agave transforms the sun rises into sugar and after 6 to 8 years of hard work and once the nature makes its magic, we select the plants ready to be harvest and then the leaves of the agave plant are cut, leaving only the heart or “piña”. Pineapples contains the sugars that will be used to make the tequila.

We use a traditional process to conserve the authenticity and tradition that Don Andres Z. Barba shared with us. The agave pineapples are slowly cooked during 8-12 hours in Autoclaves (High pressure) Ovens to make the sugars fermentable and to soften them. After cooking, they are crushed in rolls millers and the sweet juice is extracted and fermented to obtain alcohol. Then the juices are two times distilled in a traditional way using alambiques of stainless steel and processing them using “Alembic Distilling Column & Coil” to further refine the alcohol.

Then the tequila is hand-filled bottled in handmade bottles made of recycled glass from Tlaquepaque, Jalisco.

For us is very important to preserve the finest quality that’s way we only produce small batches.

Our Silver Tequila is:

- **Additives Free**
- **No Added Sugar and;**
- **100% made with blue agave.**

View: Crystalline bright color, with slightly perceptible straw yellow tones and bright silver tones.

Nose: In the upper part of the glass, we find a slightly note of green agave and green apple with a mixture of citrus fruits. In the lower part, we find floral notes of rose with a little orange blossom. At the middle we find rosemary and sweet anise, and, on the banks, we can distinguish notes of cinnamon, cooked agave, and sweet pumpkin.

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Palate: Sweet fresh agave taste notes are perceived. After sweet, mild, start the degree of strength is maintained as spicy and citrus notes appear (pink grapefruit, orange, lime). A balance of aromas and flavors with a distinctly linear intensity. Sweet sensations in mouth.

Body: Tequila has good adherence to the walls of the glass.

National Awards:

National Award for the best agave producer

Premio Nacional al mejor productor de Agave dentro de la DOT" 2017, 2018, 2019.

Winner in different categories:

The agave with more sugar (BRICS) 2019

The heaviest blue agave. 2018 and

The agave with the biggest size 2017



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TEQUILA EL PATRIARCA SILVER





elpatriarcatequila.com



Tequila El Patriarca Blanco *(Silver Edition)*

Type: Blanco

40.0% Alc. Vol.

Varietal: 100% Agave Tequila Weber

Region: Jalisco's Highlands

Country: Mexico

Visual sensory features

COLOR: Crystalline.

TRANSPARENCY: Bright crystalline

BODY: Full-bodied, unctuous, with high adherence in the glass (slow descent of tears or legs).

Sensory characteristics in smell.

Aromas of cooked agave, fresh agave, herbaceous aromas, along with sweet agave taste.

Sensory features mouth

Smooth, sweet and soft on the palate.

Soft agave notes, freshness on the palate, soft notes of cooked agave. Balanced alcoholic notes.