



AFRICAN QUEEN

TEQUILA



Introduction



- Tequila is a strong distilled alcoholic beverage made primarily in the area surrounding Tequila, a town in the western Mexican state of Jalisco, and 50 km from Guadalajara. It is made at least 51% from the 'blue agave' plant native to Mexico. Most common tequilas are 38% to 40% alcohol (76 to 80 proofs). Mexcal is the name given to the product that comes from the distillation of the agave plant in Mexico – Tequila is the name that identify all the mexcals that are produced within the five designate regions (Jalisco is the most famous with 90% of the whole production) – that contains at least 51% of the blue agave plant – and when steam is used to cook the plant prior fermentation.
- History - No other liquid is surrounded by as many stories, myths, legends and lore as tequila and its sister beverage 'mezcal'. The word tequila itself is a mystery. It is said to be an ancient Nahuatl term. The Nahuatl were the original people who lived in the area. The word means "the place of harvesting plants." The community we now know as Tequila officially became a village in 1656. In the 1700s, 'mezcal' wines became an important product for export because the town of Tequila lay on the route to the newly opened Pacific port of San Blas. The first licensed manufacturer was a gentleman by the familiar name of José Antonio Cuervo. Mr. Cuervo received the rights to cultivate a parcel of land from the King of Spain in 1758, and the rest is history. However, tequila did not achieve its prominence until after 1821 when México attained independence, and Spanish products were more difficult to obtain. Tequila gained national importance during the Revolution in the early part of this century, when it became a symbol of national pride. Prohibition in the USA further boosted tequila's popularity when it was smuggled across the border.

Styles and grades



Tequila is usually bottled in one of four categories:

- Plata or Blanco ("silver" – aged no more than a couple of months)
- Oro or joven abocado ("gold" or "bottled when young" – "silver" tequila colored to resemble aged tequila)
- Often a Mixto. A blend of minimum 51% agave spirit and usually sugarcane, molasses spirit or neutral spirit.
- Reposado ("rested" – aged about a year in oak barrels)
- Añejo ("aged" or "vintage" – aged from 1 to 3 years in oak barrels)

Service

- Similarly to many other spirits, Tequila popularity comes from a cocktail invention which in this case is the Margarita. Also the improvement on quality has given the chance to bartenders to successfully experiment new cocktail creation, amplifying the tequila popularity among consumers. Experts and bartenders are trying to switch the customer's perception of tequila as a shooter drink to a more refined and premium product.

PATRON SILVER

- From
 - Mexico
- Made with
 - Blue Agave
- ABV
 - 40%
- Nose
 - Faint citrus
 - Pineapple, lavender
 - White pepper, cinnamon
- Taste
 - Light and subtle, herbaceous core
 - Spicy cracked black pepper
 - Dried pineapple, citrus, lavender, gingerbread, white chocolate
- USP
 - Created using 2 different triple distilled tequilas
- Selling Price : Bottle Price:



PATRON REPOSADO

- From
 - Mexico
- Made with
 - Blue agave
- ABV
 - 40%
- Nose
 - Citrus and vegetal
 - Roasted coconut, grilled peppers, white pepper
- Taste
 - Elegant and herbaceous
 - Grilled peppers and cracked black pepper
 - Vanilla and citrus
 - Cinnamon and butterscotch finish
- USP
 - Aged in a blend of French, American and Hungarian oak
- Selling Price : Bottle Price:



Patron Añejo

- From
 - Mexico
- Made with
 - Blue agave
- ABV
 - 40%
- Nose
 - Vanilla, cinnamon, caramel, orange, butterscotch
- Taste
 - Fresh and clean
 - Cinnamon, vanilla fudge, gingerbread
 - Black pepper, faint chocolate brownie
 - End - citrusy, vanilla fudge, coffee, black pepper spice
- USP
 - Aged in a blend of French, American and Hungarian oak
- Selling Price : Bottle Price:



DON JULIO BLANCO

- From
 - Mexico
- Made with
 - Blue agave
- ABV
 - 40%
- Nose
 - Crisp agave aromas blended with hints of citrus notes - lemon, lime and grapefruit
- Taste
 - Light, sweet, agave flavor
- USP
 - Pure unaged agave/Double-distilled
- Selling Price : Bottle Price:



DON JULIO REPOSADO

- ABV
 - 40%
- Nose
 - An inviting aroma of mellow lemon citrus notes and spice layers with touches of ripe stone fruit
- Taste
 - Incredibly soft and elegant hints of dark chocolate, vanilla and light cinnamon
- USP
 - Aged for eight months in American white-oak barrels, Don Julio® Reposado Tequila is golden amber in color, and offers a rich, smooth finish—the very essence of the perfect barrel-aged tequila.
- Selling Price :
- Bottle Price:



DON JULIO ANEJO

- ABV
 - 40%
- Nose
 - Lime, grapefruit and mandarin
 - Touch of caramel
- Taste
 - Full bodied and complex
 - Cooked agave, wild honey and butterscotch
 - Lightly spiced finish with essence of honey
- USP
 - Aged for 18 months
- Selling Price :
- Bottle Price:



DON JULIO 1942

- ABV
 - 40%
- Nose
 - Rich caramel and chocolate
- Taste
 - Warm oak, vanilla and roasted agave
 - Finish - Lingering oak and rich vanilla
- USP
 - Aged for 2.5 years
- Selling Price:
- Bottle Price:



CLASE AZUL PLATA 6X70CL

- From
 - Mexico
- Made with
 - Blue Agave
- ABV
 - 40%
- Nose
 - Fresh aroma of orange, lemongrass, and mint.
 - Hints of vanilla, green apple, and green tea.
 - Strong agave, pepper, citrus, vanilla, and cream soda.
- Taste
 - Vanilla, Meyer lemon, fresh mint, a hint of green guava.
 - Sweet candied notes of papaya, mango, and lemon zest.
 - Sweet sipper with lots of caramelized brown sugar.
- USP
 - Its distinct flavor and smoothness make it a favorite among tequila lovers.
- Selling Price : Bottle Price:



CLASE AZUL REPOSADO

- ABV
 - 40%
- Nose
 - Agave syrup, vanilla, candied orange peel, and American oak. Light notes of cinnamon and banana
- Taste
 - Hazelnut, vanilla, cloves, cinnamon, and a subtle hint of agave syrup
- USP
 - The magic of Clase Azul Reposado transcends beyond the outstanding quality of its tequila. Its beautiful ceramic decanter is made and painted by hand by Mexican artisans, making each one of them a unique piece
 - Clase Azul Tequila Reposado is masterfully aged for eight months in American whiskey casks imparting its unique hazelnut and vanilla flavors as well as its exceptionally smooth finish
- Selling Price:
- Bottle Price:



KOMOS REPOSADO ROSA

- From
 - Mexico
- Made with
 - Agave
- ABV
 - 40%
- Nose
 - Blackberries, plums, dark cherries.
 - Sweet spices, cooked agave, vanilla.
 - Notes of raspberries, rose petals, and orange peel.
- Taste
 - Big, round, and plush on the palate.
 - Fresh agave met with vanilla, butterscotch, and chocolate.
 - Blackberries, plums, dark cherries.
- USP
 - Ages in former red wine French oak barrels.
 - It's bottled in an opaque bottle, just like red wine.



KOMOS ANEJO CRISTALINO

- From
 - Mexico
- Made with
 - Agave
- ABV
 - 40%
- Nose
 - Sweet roasted agave, mixed with the earthy nose.
 - Saltiness on the side, subtle citrus, tannins & salinity.
 - Strong chocolate, vegetal hints and peppery finish.
- Taste
 - Butter cream, vanilla, butterscotch.
 - Cacao notes.
 - Fruit, lime, zesty and lavender notes.
- USP
 - Aged for a minimum of 12 months in French oak white wine barrels.



1800 SILVER 75CL

- From
 - Mexico
- Made with
 - Agave
- ABV
 - 40%
- Nose
 - Pepper
- Taste
 - Smooth, Dry finish.
- USP
 - Double distilled, a special selection of white tequilas are blended together for added complexity and character.
- Selling Price :
- Bottle Price:



1800 REPOSADO 75CL

- From
 - Mexico
- Made with
 - Agave
- ABV
 - 38%
- Nose
 - Buttery caramel and dried grasses.
- Taste
 - Mild spices and a touch of smokiness, Finish Rich.
- USP
 - Matured in American and French Oak barrels for no less than six months this pours a pale amber with gold hues. Expect pronounced aromas of caramel, spice, white pepper and smoke; rich mouthfeel with butter toffee, spice and toasty smoke flavors that last on the long finish.
- Selling Price : Bottle Price:



1800 ANEJO 75CL

- From
 - Mexico
- Made with
 - Agave
- ABV
 - 38%
- Nose
 - Caramel and coconut
- Taste
 - Spicy and toasted oak, vanilla and butterscotch. .
- USP
 - Ultra premium tequila, 1800 Anejo is aged in small French oak barrels for over 12 months, with a small proportion of it aged in American oak for 3 years.
- Selling Price : Bottle Price:

