TEQUILA BLANCO

Chinaco

GOLD - *New York International Spirits competition 2023*

During the Reform War and French Intervention, the Chinacos were independent landowners who were known as legendary fighters, admired by the people of Mexico. The leader of the Chinacos, General Manuel "El Manco" Gonzalez, acquired land in Tamaulipas and became president, where generations later his great grandson, Guillermo Gonzalez, founded Tequilera La Gonzaleña in 1972. Tequilera La Gonzaleña was the only distillery authorized to produce tequila in Tamaulipas, supplying the first ultra-premium tequila to the US in 1983.

Much of the tradition from the inception in 1972 is carried out today at Tequilera La Gonzaleña. From the technique and process, proprietary yeast, and the two restored Alembic copper stills, the distillery takes pride in maintaining precedent. The authenticity is also apparent, from the long, slow fermentation period that builds unique fruity and floral aromatics in the tequila, to the longstanding master distiller, Juan Angel, and the distinct white oak barrels from France and England.

They continue to craft the award-winning tequila with a passion for the traditional methods of the tequila distillation process.

Chinaco Tequila takes its name from legendary warriors and the bold and full flavors of the tequila aren't designed for the timid. With Chinaco being the only tequila produced in Tamaulipas, the terroir provides a unique flavor profile unlike any other tequila. At the family ranch, El Rosillo, they plant over 60,000 agaves annually, along with sourcing from other local farms. An unheard of practice today, these saplings are all from the same mother plants within the same region, providing unparalleled consistency and quality.

Chinaco Tequila Blanco is distinguished by its 100% agave taste. Bottled within five days of distillation, this tequila has a remarkably fresh, clean taste that's perfect for sipping neat, making premium margaritas or exquisite cocktails.

'#1 Most Influential Spirits Brand of the Last 25 Years'

David Wondrich, Wine & Spirits Magazine, 2015

PRODUCT OVERVIEW

TASTING NOTES

- Mild bouquet of pear, quince, dill and lime, tinged with aloe
- Clean and smooth palate, with well balanced alcohol
- Smooth, long, lingering finish, concluding with a jalapeño snap

SERVING RECOMMENDATIONS

- Sip neat
- Exquisite in a premium Margarita, Paloma, and El Diablo
- Pairs well with popcorn with chili lime powder

CHINACO POMEGRANATE

- 2 oz Chinaco Blanco Tequila
- 1.25 oz pomegranate juice
- 1 oz fresh lime juice
- 0.75 oz maple syrup

Add all ingredients to a shaker with ice. Shake thoroughly and strain into a salt-rimmed rocks glass with ice. Garnish with a fresh rosemary sprig and a couple pomegranate arils.

PRODUCTION PROCESS

ORIGIN: Tamaulipas
AGAVE: Azul Weber Tequilana
PLANT AGE: An average of 10 years (due to extreme weather conditions)
COOKING: Autoclave at low temperature for 12 hours
GRINDING: Molino (old sugarcane press)
FERMENTATION: Stainless steel vats for 72 hours, with the same ambient yeast since the beginning in 1972
DISTILLATION: Alembic copper stills (restored from the originally purchased pair in 1972)
AGING: Bottled 5 days after distillation
MAESTRO: Juan Angel (for nearly 30 years)

40%	700mL
ALC/VOL	BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065

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SKU	DISTRIBUTOR	SALES REPRESENTATIVE	BOTTLE PRICE	
			CASE PRICE	

ORIGIN

FULL PRODUCT LINE