



HERENCIA MEXICANA

100% BLUE AGAVE TEQUILA

Tequila Herencia Mexicana 100% Blue Webber Agave is a limited production, super premium tequila made in the traditional way in a distillery from the 19th century which preserves and uses the original brick oven where the agave is slowly cooked for 48 hours. Herencia Mexicana starts with the careful selection of blue agave plants, sourced from the Los Altos De Jalisco, The Highlands.

Agave in this region benefit from hot and sunny dry periods, followed by heavy rainy season combined with fertile, high mineral soil which produce richer and higher quality agaves taking 7 to 10 years to reach full maturity. The process of harvesting the "sons" of the mother agave plant and replanting them for new growth ensures quality and consistency.

Cooking

Four stone ovens of volcanic rocks sealed with adobe for 48 hours.

Fermentation

The fermentation is in open stainless steel vats.

- 13 vats of 12,500 liters
- 76 hours fermentation. The roof height is low which helps maintain the room temperature and helps the fermentation which is on-site, ambient, natural yeast

Distillation

Two steps of shredding and rectification.

5 alambricas: two copper and three stainless steel.

Filtration

A cellulose and gravity filter is used for the first cut to obtain tequila "ordinario" before its second distillation and the filtration using solid cellulose filters is used before bottling.

HERENCIA MEXICANA TEQUILA
A LEGACY OF TRADITION, A TASTE OF MEXICO!



- **Appearance** - transparent, with an exquisite brilliant silvery hue.
- **Aroma** - a quick whiff gives of herbs with citric notes and the fullness of cooked agave
- **Palate** - herbal with citric notes and the intensity of cooked agave that leaves a smooth and harmonious finish



- **Aging:** 6-9 Months in Used Bourbon and Oak Barrels.
- **Appearance** - gold of medium intensity, shiny, and luminous
- **Aroma** - cooked agave stands out with the citric essences and fine notes of wood
- **Palate** - notes of cooked agave are intense and persistent



- **Aging:** More than 1 year in used Bourbon and Oak Barrels.
- **Appearance** - shiny, crystalline amber
- **Aroma** - cooked, ripe agave, vanilla and soft wood bouquet
- **Palate** - evokes agave recently removed from a kiln with a persistent and smooth finish



- **Aging:** More than 3 years in used Bourbon and Oak Barrels.
- **Appearance** - Golden with copper hue.
- **Aroma** - Nose of wood, cherries, maple, vanilla, and caramel.
- **Palate** - Intense taste of honey and wood, bitter chocolate, vanilla, corn bread, walnut.