



DISTILLERY

Casa 7 Leguas, NOM 1120

LOCATION

Atotonilco el Alto, Jalisco, Mexico

ORIGIN OF AGAVE

100% Blue Agave, Highlands

PRODUCTION TECHNIQUES

Piñas are steamed in masonry ovens for 24 hours. Traditional stone tahona that are driven by mules are used for juice extraction. The extracted juice is fermented in large stainless steel vats that takes 3 to 5 days and distilled in cooper pot stills.

HISTORICAL

Siete Leguas was the name of General Francisco “Pancho Villa’s” most esteemed horse. Don Ignacio Gonzalez Vargas, who is the founder of this distillery, in honor and show in affection of the general, name his own tequila after Villa’s favorite horse. Thus Siete 7 Leguas was born.

EXPRESSIONS

Blanco

Cooked agave, white pepper, lemon zest

Reposado

Rested 8 months in White oak barrels.
Oak, agave, caramel

Añejo

Aged 24 months in White oak barrels.
Oak, toffee, caramel