



DISTILLERY	Tequilera Corralejo, NOM 1368
LOCATION	Penjamo, Guanajuato, Mexico
ORIGIN OF AGAVE	100% Blue Agave
PRODUCTION TECHNIQUES	Piñas are slow roasted in brick ovens. Juice is extracted through a 5-tier metal grinder from the piñas. The juice is fermented for 5 days in closed stainless steel vats. Then it is distilled in cooper pot stills.
HISTORICAL	Hacienda Corralejo was founded in 1755. Don Leonardo Rodriguez Moreno in 1994 purchased the Hacienda which belonged to Miguel Hidalgo, the father of Mexican Independence. Corralejo is respected for being the most recognized tequila produced our of Guanajuato
EXPRESSIONS	
Blanco	<i>Herbal, smoky, spearmint</i>
Reposado	Rested for 4 months in a barrel made of American, French and Encino oak. <i>Vanilla, peppercorn, honey</i>
Reposado Triple Distilado	Triple distilled in copper pot still, column still, and finally another copper pot still. Rested for 4 months in a barrel made of American, French and Encino oak. <i>Vanilla, cooked pear, peppery herbal</i>
Añejo	Aged 12 months in charred new American oak barrels. <i>Oak, caramel, cooked pear, cardamom</i>
Gran Añejo	Aged minimum 24 months in oak barrels. <i>Oak, orange, almond, bitter cocoa</i>