



## **DISTILLERY**

Tequilera Milagro, NOM 1559

## **LOCATION**

Tepatitlan, Jalisco, Mexico

## **ORIGIN OF AGAVE**

100% Blue Agave, Highlands

## **PRODUCTION TECHNIQUES**

Piñas are slow roasted in clay ovens then are mechanically crushed and shredded for juice extraction. It is fermented in large closed stainless steel vats for 72 hours. The juice is distilled two times, first in pot still and then in a rectifying column.

## **HISTORICAL**

Translated, Milagro means miracle. Milagro is highly respected in the cocktail industry for its diversity, for standing out in a cocktail therefore it is used by many bartender around the world. Milagro is also known for standing on its own as a common standalone drink.

## **EXPRESSIONS**

### **Silver**

*Citrus, vegetal, black pepper*

### **Reposado**

Rested in ex-bourbon American oak barrels for 6 months.  
*Agave, caramel, vanilla, spice*

### **Añejo**

Aged in ex-bourbon American oak barrels for 18 months.  
*Toasted oak, vanilla, coconut*

### **Select Barrel Reserve Silver**

Mellowed in American and French oak barrels for an average of 30 to 45 days.  
*Agave, vanilla, spice*

### **Select Barrel Reserve Reposado**

Aged in American and French oak barrels for 10 months.  
*Toasted oak, vanilla, caramel*

### **Select Barrel Reserve Añejo**

Aged in American and French oak barrels for an average of 24 to 30 months.  
*Vanilla, unsweetened chocolate, butterscotch*