



DISTILLERY

Tequilera Simbolo, NOM 1530

LOCATION

Atotonilco El Alto, Jalisco, Mexico

ORIGIN OF AGAVE

100% Blue Agave, Highlands-Los Altos

PRODUCTION TECHNIQUES

Piñas are slow roasted in traditional brick ovens or hornos for 56 hours. The juice is extracted using tahona, where they are crushed for 16 hours. Fermentation takes 72 hours and occurs in stainless steel tanks using proprietary yeast. It is then double distilled. The first distillation occurs through a stainless then a copper still to finish the process.

HISTORICAL

Tequilera Simbolo was created 10 years ago by Pedro Hernandez Barba. Trained as a lawyer in Guadalajara, Pedro returned home to Atotonilco El Alto to pursue his passion for agriculture. In addition, to being a Master Distiller he now farms agave and avocados in the Highlands of Jalisco. Suerte Tequila was created 3 years ago, by entrepreneurs Lance Sokol and Laurence Spiewak. Pedro, Lance and Laurence are now partners in the ownership of Tequilera Simbolo. With its headquarters in Boulder, CO., Suerte Tequila is now distributed in 17 states.

EXPRESSIONS

Blanco

Mellowed for 2 months in stainless steel.
Smooth, herbal, citrus, sweet

Reposado

Rested in charred white American oak whiskey barrels for 7 months.
Oak, plum, butterscotch, caramel

Añejo

Aged in charred white American oak whiskey, barrels for 24 months.
Oak, berry, chocolate, agave