



DISTILLERY	Casa Tequilera de Arandas, NOM 1499
LOCATION	Arandas, Jalisco, Mexico
ORIGIN OF AGAVE	100% Blue Agave, Highland-Los Altos
PRODUCTION TECHNIQUES	Piñas are slow cooked in autoclaves for 20 hours. The juice of the piñas are extracted using roller mills. It is open air fermented in big open tanks with proprietary yeast for 72 hours. Finally, it is double distilled using a combination of copper and stainless steel pot stills.
HISTORICAL	Tequila Tromba has just been awarded the Guinness Book of World Records title for the World's Largest Tequila Tasting. On September 19, 2013, the brand hosted a tasting in Toronto where 862 guests and 90 staff tasted Tequila Tromba Blanco, Reposado and Añejo, creating a new Guinness World Record.
EXPRESSIONS	
<i>Blanco</i>	<i>Floral, mint, pineapple, white pepper</i>
<i>Reposado</i>	<i>Rested in white oak barrels for 6 months. Cacao, dry walnut, orange, caramelized pineapple</i>
<i>Añejo</i>	<i>Aged in white oak barrels for 24 months. Chocolate, caramelized anise, apple, peach</i>