



DISTILLERY	Hacienda Del Patron, NOM 1492
LOCATION	Atotonilco, Jalisco, Mexico
ORIGIN OF AGAVE	100% Blue Agave, Highlands
PRODUCTION TECHNIQUES	Piñas are cut and slowly steamed in traditional brick ovens for 79 hours. The piñas are crushed with traditional stone tahona, to extract all the juices. The aguamiel is transferred into pine wood vats for fermentation, which takes about 3 days. It is then double distilled in small copper stills.
HISTORICAL	Roca Patrón was launched in early 2014 positioned as artisan, higher proof alternative to the flagship Patrón.
EXPRESSIONS	
<i>Silver</i>	<i>Fresh citrus, black pepper, cooked agave</i>
<i>Reposado</i>	<i>Rested in used bourbon and Hungarian barrels for 4 to 5 months. Vanilla, citrus, ginger, mushroom</i>
<i>Añejo</i>	<i>Aged in used bourbon and Hungarian barrels for at least 14 months. Vanilla, fruit, ginger, black pepper</i>