



<b>DISTILLERY</b>	Hacienda Del Patron, NOM 1492
<b>LOCATION</b>	Atotonilco, Jalisco, Mexico
<b>ORIGIN OF AGAVE</b>	100% Blue Agave, Highlands
<b>PRODUCTION TECHNIQUES</b>	Piñas are steamed in brick ovens for 79 hours. Patrón utilizes two methods of extraction one where the piñas are shredded in mechanical mills and another where the piñas are crushed with the tahona. Juices from both methods are fermented in separate pine wood vats for 3 days. Then it is distilled separately in copper stills and blended.
<b>HISTORICAL</b>	Hacienda Del Patrón is one of the very few distilleries using the tahona method for juice extraction. The tahona is a stone lined wheel, pulled by a tractor to crush the piñas.
<b>EXPRESSIONS</b>	
<b>Silver</b>	<i>Fresh agave, citrus, pepper</i>
<b>Reposado</b>	Rested in American oak barrels for average of 6 months. <i>Citrus, pepper, salt, vanilla</i>
<b>Añejo</b>	Aged in American oak barrels for at least 12 months. <i>Oak, vanilla, caramel</i>
<b>Gran Patrón Platinum</b>	Triple distilled. <i>Citrus, fresh agave, black pepper</i>
<b>Gran Patrón Burdeos</b>	Matured in a blend of American and French oak for 12 months. Distilled once again and finished in French Bordeaux Wine barrels. <i>Vanilla, raisins, oak</i>
<b>Gran Patrón Piedra</b>	Aged in American and French oak for 36 months. <i>Mushroom, agave, vanilla</i>
<b>Patrón XO Café</b>	Blend of tequila and a natural essence of coffee. <i>Sweet caramel, espresso, agave</i>