



The | Taco
farm

GUIDE To TEQUILA





Tequila is a unique Mexican spirit distilled from the Blue Weber Agave plant. This plant can be found in and around the city of Tequila, northwest of Guadalajara and in the highlands of the North Western State of Jalisco. Similar to the Champagne region of France, only spirits distilled from the Blue Weber Agave in these regions can rightly bear the name Tequila.

There are two types of tequila available on the market: 100% Blue Agave and mixtos. The latter uses no less than 51% agave in its production, with the rest of the alcohol content coming from sugars like glucose and fructose. This type of distillation produces a tequila-flavoured alcohol instead of the real deal. Lucky for you, we don't sell mixtos here!

Now 100% Blue Agave is the good stuff. Smooth and unique, this is not what you did shots of in college with salt and lemons. The production of quality tequila is comparable to wine or whiskey production. The agave plant takes on characteristics of the soil it is grown in. Highland Tequilas (Gran Centenario, Don Julio, Milagro) are known to be sweeter and fruitier tasting while their lowland counter parts (Herradura, Cabo Wabo, El Jimador) are known to have more earthy or herbal palates.

We didn't forget about Tequila's country cousin Mezcal. Contrary to popular belief, Mezcal does not contain mescaline; so there will be no Fear and Loathing in Taco Farm. Produced primarily in the Oaxaca region it is made from the heart of the maguey plant, which is a form of agave. Like Tequila, Mezcal is aged for different lengths of time in different types of vessels to create unique flavor characteristics. Highly varied, some brands even add herbs and spices to alter flavours, though most remain untouched.



A great deal goes into the production of tequila and an aficionado can appreciate the aromas, mouthfeel, bouquet and finish on a quality product.

The aging process is also an important aspect of the development of aromas and complexity of flavour in tequilas.

There are 4 main stages of the aging process and each produces a distinct style of Tequila.

Blanco (“white”) or Plata (“silver”); this is a young clear spirit that is bottled or stored immediately after production.

Reposado (“rested”); aged for a minimum of two months but less than a year in any sized oak barrel.

Añejo (“aged”); rested in barrels previously used to age reposados, an añejo must be aged at least one year in an oak barrel no larger than 600 litres.

Extra Añejo (“ultra aged”); aged for a minimum of three years in oak barrels. This category of tequila aging was introduced in 2006.

Chasers; while tequila is always a welcome guest in a fruity cocktail, it is a spirit best enjoyed in the tradition of its country of origin. Start with a shot of **Verdita**, a blend of cilantro, mint, jalapeño and pineapple juice. Verdita cleanses the palate and sets you up for an exceptional tequila experience. Follow your tequila with **Sangrita**, a mix of fresh orange juice, lime juice, tomato, chipotle and seasonings. When served side by side the three resemble a Mexican flag!

TEQUILA FLIGHTS (1.5 oz/flight)

Tequila flights are a great way to get to know tequilas. Note the similarities and differences between brands, colour, ages and aromas. Salud!

VERTICAL FLIGHTS

A grouping of tequilas with representation from each level of Tequila aging; blanco, reposado & añejo.

1

Jose Cuervo
Tradicional
Silver

2

Espolon
Tequila
Reposado

3

Cazaors
Añejo

\$ 9⁵⁰

Tromba
Blanco

Herradura
Reposado

Sierra
Milenario
Extra Añejo

\$ 16²⁵

Clase Azul
Plata

Mar Azul
Reposado

Don Julio
Añejo Clara

\$ 22⁵⁰

If you feel like choosing your own tequila adventure select any three tequilas from the following pages and your server or bartender can let you know how much your flight will be. Choose wisely, you never know where a flight may take you!

HORIZONTAL FLIGHTS

With these flights you will find a selection of tequilas that may appear similar as they are grouped by age but get ready for those subtler tastes and aromas to become pronounced as you sip and savor.

1

Sauza Tres
Generaciones
Plata

2

Leyenda Del
Milagro Silver

3

Frida Kahlo
Blanco

\$ 14²⁵

Gran
Centenario
Reposado

Cabo Wabo
Reposado

Don Julio
Reposado

\$ 17⁰⁰

Patron Añejo

Tequila Don
Julio 1942

Dulce Vida
Premium
Organic Añejo

\$ 25⁰⁰

EL REY

A grouping of three of our highest quality and best reviewed Tequilas.

1

Gran Patron
Platinum
Silver

2

Clase Azul
Reposado

3

Tequila Don
Julio 1942

\$ 35⁰⁰

*Feeling confident about your tequila knowledge? Excellent! Now check out our Tequila Menu with tasting notes and a few fun facts. Choose a few you'd like to try on a Tequila Flight or just pick one that catches your eye. An evening of Tequila drinking, what could possibly go wrong?
(All prices are per ounce.)*

THE BLANCOS AND PLATAS

Jose Cuervo Tradicional Silver

\$6

A touch of honey, vanilla, and lemon with a mild agave lacing throughout it all.

Espolon Tequila Blanco

\$6

With Tequila aging in mind, the white-oak barrels have been carefully designed and constructed to house the spirit for six months, giving it a balance of agave and mild wood flavor.

Tequila Baluarte Blanco Agave

\$7

Fig, honey, almond nougat, anise and spice aromas. A soft, breezy, slightly tannic entry leads to a dry-yet-fruity medium body of eucalyptus honey, anise cookie, grilled pepper, and dried tropical fruit flavors. Finishes with a lively pink peppercorn and wet cedar fade.

Tromba Blanco

\$7

Our house tequila! The Tromba meaning “Big Rain”, is the seasonal rainfall that waters the agave fields of Mexico bringing life to Tequila. Lovingly crafted in small batches it is considered a “boutique” tequila, with notes of pineapple, citrus and baked agave.

Leyenda Del Milagro Silver

\$7

You'll find spiky alcohol spices, a big "floral" cloud and a lot of herbaceous notes in this unaged tequila. But don't look for subtlety or a complex balance. Milagro silver has all of these flavors turned up to "11" on the dial and they're not interested in your sensitive palate

IXA Organic Silver

\$10

It is both rich and clean on the palate and finishes with a tantalizing butter aspect that is rarely found in this type of spirit. This is a tequila aficionado favorite.

Dulce Vida Premium Organic Blanco

\$10

Smoke and heat, a NASCAR race in a glass. Enjoy with caution.

Frida Kahlo Blanco

\$10

Frida Kahlo Tequila is an exquisitely smooth, super-premium tequila with strong agave flavours. Like a fine cognac, this is meant to be sipped and savored.

Avion Silver

\$12

The tequila made famous by the show Entourage. A hint of chamomile and black pepper with a lime zest aroma. This tequila is mildly flavourful and described as almost vodka like.

Patrón Silver

\$13

An earthy "sunshine" feeling touches the nose with a sweet and soft agave kiss that is tantalizing. The palate is ultra smooth and sultry, transforming into a warm caramel with soft butter and a light spice. It finishes with a stronger spice and a long, warm sweetness. Great as a sipping drink or in fruit cocktails.

Sauza Tres Generaciones Plata

\$13

Pepper, spice and herbs in balance with light oak character. Smooth, round and slightly sweet. Initial spiciness, with toasted oak, on a background of herbs and fresh agave with a warm and dry finish with lingering white pepper.

Tequila Los Azulejos Blanco Artisan

\$13

To keep its natural transparency and brightness, this tequila is only bottled after a second distillation. Opening bouquet is snappy, fresh and smoky. On the palate the taste is appropriately zesty and peppery with a hint of sugary sweetness.

Don Julio Blanco

\$15

Crisp agave aromas blended with hints of citrus, notes of lemon, lime and grapefruit. Taste is a light, sweet, agave flavour with a clean dry finish complimented by a touch of black pepper.

Clase Azul Plata

\$15

On the nose, Clase Azul Plata Tequila is mostly pepper and vanilla—smooth and easy-going. The aroma doesn't hint at what's next. It's exceptionally sweet, with lots more vanilla, plus caramel and pineapple notes. The agave takes a back seat, but there is an earthy nuttiness that comes through mid palate. The mouthfeel is very rich and viscous, and the sweetness lingers seemingly forever.

Gran Patron Platinum Silver

\$30

Considered by many to be the smoothest tequila in the world. The bouquet includes subtle notes of white pepper and just-harvested green agave with nuances of palm oil and sage. The palate entry is off-dry, spicy, and vegetal. At midpalate the taste profile turns surprisingly astringent and lean, ending up on flax-like note.

THE REPOSADOS

Cazadores Reposado

\$6

Very pale straw silver colour with aromas of graham cracker crusted coconut cream pie, waxy honeycomb and delicate roasted pepper. Silky smooth with a dry-yet-fruity medium-to-full body. Long, creamy sweet tropical fruit custard and spice finish. A delicious and satisfying reposado.

Sauza Hornitos Reposado

\$6

Attractive aromas of baked peaches, pineapple cake, toasty nougat, and cream with a supple dry-yet-fruity medium body and a warming peppery finish. A solid tequila for cocktails.

Espolon Tequila Reposado

\$6

Sweet and spicy with an oaky finish.

Gran Centenario Reposado

\$7

Sweet and floral tequila that is captivating. Excellent cocktail mixer or tequila sipper - don't shoot this one, please!

Leyenda Del Milagro Reposado

\$7

Pale yellow colour with dominant aromas of vanilla, caramel and chary oak with floral notes and hints of melon, cocoa and smoke. Smooth and lightly sweet palate, with intense flavours of sweet oak, citrus, earth and spice. This reposado has a warm pleasant finish.

Los Arango Reposado

\$7

Ends up clean, peppery, slightly briny but not overly salty, and very classy. Quality from start to finish.

Tromba Reposado

\$11

Aged in white oak barrels for 6 months, resulting in sweet, nutty Tequila with notes of chocolate and caramel.

Cabo Wabo Reposado

\$13

An assertive nose of sweet lime, orange and fresh herbs excites upon pouring. Maturation in American oak casks for 4 to 6 months infuses this Reposado with a bold peppery flavor and hints of fruit that linger on the palate briefly, followed by a long, spicy finish.

Dulce Vida Premium Organic Reposado

\$13

It has a striking drinkability to it with a warm, bold citrus.

Herradura Reposado

\$13

It is aged in American oak barrels for 11 months. The soft flavor of the wood is combined with the Agave to give life to the most famous rested Tequila in Mexico.

Mar Azul Reposado

\$15

White oak aged with a highly defined character. Medium body, notes of wood, pear, vanilla, and caramel. Smooth yet complex with a warm, lasting finish.

Patrón Reposado

\$15

Aged in oak barrels for an average of six months, Patrón Reposado is blended to combine the fresh clean taste of Patrón Silver with a hint of the oak flavor found in Patrón Añejo. A very well balanced tequila.

Don Julio Reposado

\$15

It has notes of cinnamon and honey with a slightly smoky finish and herbal flavors throughout. Do what you will with this tequila; neat, chilled, mixed, it's all good here.

Clase Azul Reposado

\$15

Clase Azul is aged for a minimum of eight months in small oak barrels using a blend of Bourbon, Cognac, and Sherry casks in the aging process. This aging period and the use of these different barrels differentiates Clase Azul and gives it an award winning taste profile. It has distinct, smooth flavors and aromas, as well as an excellent balance over the palate.

THE AÑEJOS

Cazadores Añejo

\$7

Waxy honeycomb, roasted green vegetables, and creme brulee aromas and flavors. Round and vibrant with a fruity medium-full body. Long, spice, herb, sweet coconut cream, and peppercorn fade. Delicious and refreshing, will be great on its own or in flavorful cocktails

Sierra Milenario Extra Añejo

\$10

Double distilled gently and stored for three years in durmast oak casks. The rich volcanic soil in the highlands of Jalisco gives the Sierra Milenario Tequila Extra Añejo a very fresh and fruity aroma.

Tromba Añejo

\$14

Aged in white oak, with sweet cooked Agave plant flavour. Soft spiced finish.

Patrón Añejo

\$15

It is strong, but not pungent and almost has a wine characteristic to it. Taking a sip you will get a spicy, pepper like flavour that is smooth followed by smokiness and a slight sweetness in the finish with a long spicy tingle on your tongue. Adding a little water helps bring out some of the barrel characteristics.

Dulce Vida Premium Organic Añejo

\$15

Noted for its dark honey colour the initial taste contains fruit notes and a hint of vanilla. There is an aroma of American Bourbon Whiskey allowing the tequila to finish sweet and smooth.

Don Julio 70 Clara

\$18

Aged 18 months in American white oak barrels. Clear in colour and crisp on the nose but with traditional hints of Añejo, such as vanilla, honey and toasted oak.

Tequila Don Julio 1942

\$20

It is nothing but sweet and smooth, very brandy-like. The Añejo opens with an essence of oak, rose and sweet agave, with a light entry is quickly followed by caramel with ever-so-slight chocolate notes that are simultaneously robust and smooth. The finish is warm, long and oaky, as well as being filled with real agave sweetness.

Patron Gran Burdeos

\$60

The lamborghini of Tequila! Aged in 2 types of barrels for over 24 months creating an exceptional and unique tequila. This amber, full-bodied tequila boasts complex aromas of oak, citrus, caramel, and agave. On the palate, notes of dark berry, vanilla, and cocoa blend seamlessly with the rich agave flavor and extend throughout the long, intense finish.

THE CAFÉ AND MEZCALS

Patron XO Café

\$7

100% agave silver tequila with coffee to create a slightly sweet, full-bodied and assertive liqueur that's perfect for those who take their coffee black.

Mezcal Jaral De Berrio

\$6

Water clear with aromas of medium intensity suggesting cucumber, floral and white peach. It has a medium viscosity and spice ending with dominant vegetable notes and hints of sweetness.

Leyenda 'Tlacuache' Organic Mezcal

\$10

Clear water white with earthy and vegetal agave aromas. Essence of vegetal flavours with salty notes and a long smoky finish.

Zacbe Mezcal Reposado

\$13

Zacbe Reposado mezcal is certified organic by the USDA. It is made from the Espadin agave harvested in Ejutla, Oaxaca. It is batch distilled in traditional copper pot stills and rested for 3 months in oak prior to bottling, giving the mezcal a slight golden color and softening the flavor.



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