Tequila 101

At Park Tavern we offer a variety of high quality tequilas, it is very important that you know the difference between these different tequilas so that you can better educate the guest on the product you are serving them.

**History:** Tequila is a regional specific name for a distilled beverage made from the blue agave plant. Tequila was first produced by the Aztecs in the 16th Century. It was not introduced to the United States until the 19th Century. Mexican law states that for a product to be called “tequila” it must be produced in the Mexican state of Jalisco. The United States abides by this law, and tequila is shipped to the United States in large batches and it is then bottled.

**Types:** There are 5 different types of tequila:

- **Blanco (Silver):** A white spirit un-aged and bottled, or stored immediately after distillation, or, aged less than 2 month is a stainless steel or natural oak barrel.
  - 123 Organic Blanco (Uno): Marked by an earthy, citrus and herbal character, Blanco (Uno) is tequila in its most natural state and ideal as the basis for organic cocktails and sipping.

- **Joven (Gold):** Un-aged Blanco tequila that is colored and flavored with caramel

- **Reposado:** Aged a minimum of 2 months, but less than 1 year in any size oak barrels
  - 123 Organic Reposado (Dos): Rests in white oak barrels for 6 months before its timely release. This complex spirit reveals aromatic raw and cooked agave tempered by the warmth of oak aging with spicy notes of vanilla, anise and hint of citrus.

- **Anejo:** Aged a minimum of 1 year but less than 3 years in small oak barrels
  - 123 Organic Anejo: Organic Blanco tequila awakens from its eighteen month slumber in white oak barrels to be reborn as Anejo (Tres) complex aromatic bouquet and deep golden hue of Anejo (Tres) Tequila are signs of its superior quality and lengthy aging.
  - Don Julio 70: The world’s first Anejo Claro, aged in American white-oak barrels for 18 months and then carefully filtered for a truly unique tequila experience.
  - Don Julio 1942: Aged for 2 and a half years in American white oak barrels. A silky smooth body coats the palate with flavors of roasted agave, vanilla, sun-ripened tropical fruits, and spiced undertones.

- **Extra Anejo:** Aged a minimum of 3 years