

History & Method

Mezcal is spirit distilled from mash made from the juice of Agave plants.

Agaves were used for centuries by the indigenous cultures of the Americas in many ways, producing clothing, shoes, building material, paper, tools and much more. They remain an important part of local diets and serve to produce Pulque, an alcoholic drink made from the fermented juice. The plant itself was regarded sacred and inhabited by goddess *Mayahuel*.

Blue agave plants require 5-8 years for pinas to mature, each plant will produce up to 15 pinas in its lifespan. There is no cross pollination each plant is a clone of another which all tie back to single mother plant.

Fermentation: A mash is prepared using the pina or core of the agave that has been roasted, traditionally in an underground over chamber, but now often by steam autoclave. This warming converts the carbohydrates to sugars (similar to malting grains) and when introduced to water & yeast the mash can ferment for up to 5 days, reaching 5% ABV

Distillation: Similar to whiskies, distillation occurs in both potstill and columns, depending on tradition in the area, however no spirit safes are used, meaning all the spirit run can be used. Tequilas must be distilled twice, a 3rd distillation apparently removes too much of the Agave flavor!

Tasting Spirits

Using this method you should look for three distinct sets of flavors or tastes in your whisky

1st AROMA / NOSE

* Breathe over your glass with mouth & nose open to allow as much air as possible to reach your olfactory nerves!
Swallow the air, and then slowly exhale and let your mind wander while deciding on the flavors you taste.

2nd PALETTE / TASTE

* Take a sip to your mouth, swirl & “chew” the spirit as you coat the inside surfaces of your mouth, again breathe through, swallow and exhale, again decide on tastes, flavors & textures.

3rd DILUTE & RE-TASTE

* Take the straw in your water glass and put your finger over the top, transport the water to your whiskey glass and drop in. The addition of a drop of water is known as “cracking” the spirit. This allows molecular bonds to break, freeing up a new range of aromas & flavors to be tasted and noted!

Remember that there can be a difference between Tasting & Drinking with friends. When you have an opportunity to try a new spirit, brand or label, try these steps.

TEQUILA!

Cinco De Junio

June 5th, 2018

TRINITY HALL IRISH PUB



TEQUILA

Its For More Than Margaritas!

"The word tequila probably comes from the Nahuatl (Aztec) language and translates to "the place where plants are harvested," or possibly "the place where a lot of work is done," And that pretty much sums up the sentiment behind tequila: A plant, a place and the people who make it.

Jose Maria Muria
“A Drink Named Tequila”

We are Dallas' Whiskey Pub
Over 180+ Whiskies available on the good days, sometimes fewer after a busy weekend and never “just before” a delivery!

AZUNIA BLANCO

Azunia is to Tequila as Springbank is to Scotch Whisky, a producer that keeps to traditional farming, production and maturation,

Blanco is described as clean floral nose with hints of agave and lemon. Long finish of light pepper and citrus. No barrel aging.

CENOTE BLANCO

“ Our water is sourced from an artesian well located at our distillery, which sits at the base of the Jalisco volcano. The water goes through reverse osmosis and carbon filters with silver ions to eliminate any chance of impurities”

Described by the producer as brilliant in color, packed with bright citrus and pepper on the nose. Palate shows flavor of rich cooked agave, spices, subtle wood and green vegetables. The Blanco is rested in American Oak Barrels for 3 weeks prior to bottling.

TAPATIO BLANCO

A 75-year-old Mexican brand only available in the United States in the last 5 years or so.

In crafting Tapatio, Camarena allows the *piñas*, or sugar-rich hearts, to ferment slowly along with the *bagazo*, or residual pulp, and then lets the finished blanco sit in steel tanks for six months.

The result is a distinctive tequila that is full-bodied and spicy.

AZUNIA ANEJO

“Aged up to 18 months in American Oak barrels, our award-winning premium Añejo starts with hints of vanilla, fruit, and caramel. This alluring classic and one of the best Añejo tequilas has a smooth, buttery finish of vanilla, chocolate, cinnamon, and clove.”

CENOTE ANEJO

“Rich Amber in color with good legs, this Añejo is aged for one year in American Oak barrels. A smoked, woody nose with vanilla, spice and chocolate on the palate.

This complex spirit balances the flavors present in the Yucatan Peninsula terrain”

TAPATIO ANEJO

"The extra months in oak make this mature tequila far more creamy and rich than its younger siblings. However, the true vegetal flavors of the agave are not overpowered by the milk chocolate (or cocoa), vanilla, cinnamon and clove from the additional contact with oak. Finishes with a subtle peppery spice. This añejo shows 'em how it's done!"

Amanda Schuster
