

Tequila Crystal NV

Tequila, Mexico



PRODUCER

Casa Noble was acquired in 1990 by Jose 'Pepe' Hermosillo, the seventh generation of his family to run a tequila distillery. This boutique distillery was established in 1776 and is located in the state of Jalisco, in the city of Tequila itself, the home of the blue agave.

BASE INGREDIENTS

Casa Noble only makes 100% agave tequila from blue agave grown organically (certified USDA) on 650 hectares of their own land in the hills of Jalisco. A succulent native to Central America, it thrives in this arid climate and high altitude sites.

PRODUCTION

Mature agave plants (over ten years old) are handpicked and their hard cores (piñas) are slowly steamed in a stone oven for 38 hours to convert the carbohydrate (inulin) into fermentable sugars. The soft piñas are then pressed in a gentle screw mill that presses the sweet juices out. Casa Noble uses a screw mill instead of a roller mill. The latter, while resulting in less wastage, extracts more astringent flavours. The juice is then put into stainless steel fermentation vats where ambient yeasts carry out the fermentation. After fermentation, Casa Noble distils their tequila three times, a process that ensures an extra smooth drink.

TASTING NOTES

Unaged tequilas, called 'blanco', have refined citrus, green apple, fresh grass, and herbaceous notes. Casa Noble have named their blanco tequila 'crystal' because it is in a class on its own. Enticing aromas set the palate for flavours of honey and buttery-sweet cooked agave.

AWARDS

International Spirits Challenge 2016, Trophy

Grape Varieties	100% Blue Agave
Closure	Natural Cork
ABV	40%
Bottle Sizes	5cl, 70cl