

Tequila Aficionado Magazine: November 2024

Welcome to the November 2024 issue of Tequila Aficionado Magazine! In this issue, we explore the world of tequila, from the agave fields of Mexico to the bars and restaurants where it is enjoyed around the world. We also bring you tasting notes on some of the best tequilas on the market, as well as recipes for delicious tequila cocktails.

Inside this Issue:

- **A Field Guide to Agave:** Learn about the different types of agave used to make tequila, and how they affect the flavor of the final product.
- **The Art of Tequila Making:** Take a behind-the-scenes look at the process of making tequila, from harvesting the agave to aging the spirit.
- **Tequila Tasting Notes:** We taste and review some of the best tequilas on the market, so you can find the perfect bottle for your next party or gathering.
- **Tequila Cocktails:** Get creative with tequila and make some delicious cocktails, from classic margaritas to modern twists on old favorites.
- **The Tequila Industry Today:** We interview industry experts to get their insights on the latest trends in the tequila market.

A Field Guide to Agave

Agave is a succulent plant that is native to Mexico. It is the key ingredient in tequila, and the type of agave used can have a significant impact on the

flavor of the final product. There are over 200 different species of agave, but only a few are used to make tequila.



Tequila Aficionado Magazine November 2024: The Only Direct to Consumer Magazine Specializing in Tequila, Mezcal, Sotol, Bacanora, Raicilla and Agave Spirits

by Lisa Pietsch

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The most common type of agave used to make tequila is Weber Azul. This agave is known for its sweet, floral flavor. Other types of agave that are used to make tequila include Espadin, Criollo, and Arroqueno. These agaves have different flavor profiles, so they can produce tequilas with different characteristics.

The Art of Tequila Making

Tequila is made from the fermented juice of the agave plant. The process of making tequila is complex and time-consuming, but it is essential to ensure that the final product is of the highest quality.

The first step in making tequila is to harvest the agave. The agave plant takes 8-10 years to mature, and it is only harvested when it is at its peak of maturity. Once the agave is harvested, the leaves are removed and the

heart of the plant, known as the piña, is cooked. The piña is then crushed and the juice is extracted.

The juice is then fermented with yeast, which converts the sugars in the juice into alcohol. The fermentation process takes about 5-7 days, and it is carefully monitored to ensure that the final product is of the highest quality.

Once the fermentation process is complete, the tequila is distilled. Distillation is a process of heating the tequila and then condensing the vapors. The first distillation produces a low-proof spirit called ordinario. The ordinario is then distilled a second time, which produces a high-proof spirit called tequila. The tequila is then aged in oak barrels for a period of time, which can range from a few months to several years. The aging process gives the tequila its distinctive color and flavor.

Tequila Tasting Notes

We have tasted and reviewed some of the best tequilas on the market, so you can find the perfect bottle for your next party or gathering.

Here are a few of our favorite tequilas:

- **Don Julio 1942 Añejo:** This tequila is made from 100% Weber Azul agave and is aged for 2.5 years in American white oak barrels. It has a smooth, complex flavor with notes of vanilla, caramel, and agave.
- **Clase Azul Reposado:** This tequila is made from 100% Weber Azul agave and is aged for 8 months in American oak barrels. It has a rich, full flavor with notes of cooked agave, chocolate, and spice.

- **Herradura Ultra:** This tequila is made from 100% Weber Azul agave and is aged for 5 years in American oak barrels. It has a smooth, elegant flavor with notes of citrus, pepper, and oak.

Tequila Cocktails

Tequila is a versatile spirit that can be used to make a variety of delicious cocktails. Here are a few of our favorite tequila cocktails:

- **Margarita:** The margarita is a classic tequila cocktail that is made with tequila, lime juice, and Cointreau. It is a refreshing and flavorful cocktail that is perfect for any occasion.
- **Paloma:** The paloma is a refreshing tequila cocktail that is made with tequila, grapefruit soda, and lime juice. It is a light and bubbly cocktail that is perfect for a summer party.
- **Tequila Sour:** The tequila sour is a classic tequila cocktail that is made with tequila, lemon juice, and simple syrup. It is a tart and flavorful cocktail that is perfect for a night out.

The Tequila Industry Today

The tequila industry is booming, and there are more tequilas available on the market than ever before. This is due in part to the growing popularity of tequila in the United States and other countries around the world.

The tequila industry is also facing some challenges, including the rising cost of agave. This is due to the fact that agave is a slow-growing plant, and it takes 8-10 years to mature. The rising cost of agave is making it more difficult for some tequila producers to make a profit.

Despite the challenges, the tequila industry is expected to continue to grow in the coming years. This is due to the growing popularity of tequila and the increasing number of people who are willing to pay for high-quality spirits.

Tequila is a delicious and versatile spirit that can be enjoyed in a variety of ways. Whether you are a tequila aficionado or just starting to explore the world of tequila, we hope that you have found this issue of Tequila Aficionado Magazine to be informative and enjoyable.

Thank you for reading!



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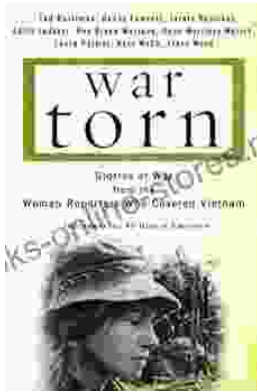
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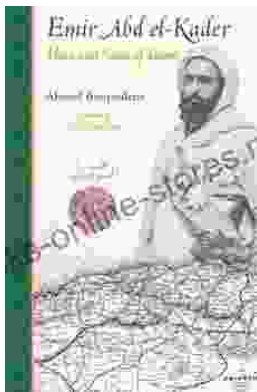
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