50 ANNIVERSARIO TEQUILA AÑEJO LIMITED EDITION



GOLD - Craft Competition 2022

BRAND OVERVIEW

During the Reform War and French Intervention, the Chinacos were independent landowners who were known as legendary fighters, admired by the people of Mexico. The leader of the Chinacos, General Manuel "El Manco" Gonzalez, acquired land in Tamaulipas and became president, where generations later his great grandson, Guillermo Gonzalez, founded Tequilera La Gonzaleña in 1972. Tequilera La Gonzaleña was the only distillery authorized to produce tequila in Tamaulipas, supplying the first ultra-premium tequila to the US in 1983.

Much of the tradition from its inception in 1972 is carried out today at Tequilera La Gonzaleña. From the technique and process, proprietary yeast, and the two restored, modified alembic copper stills, the distillery takes pride in maintaining precedent. The authenticity is also apparent, from the long, slow fermentation period that builds unique fruity and floral aromatics in the tequila, to the longstanding master distiller, Juan Angel, and the distinct white oak barrels from France and England. They continue to craft the award-winning tequila with a passion for the traditional methods of the tequila distillation process.

Chinaco Tequila takes its name from legendary warriors and the bold and full flavors of the tequila aren't designed for the timid. With Chinaco being the only

tequila produced in Tamaulipas, the terroir provides a unique flavor profile unlike any other tequila. At the family ranch, El Rosillo, they plant over 60,000 agaves annually, along with sourcing from other local farms. An unheard of practice today, these saplings are all from the same mother plants within the same region, providing unparalleled consistency and quality.

Chinaco Tequila Añejo 50th Anniversary Limited Edition is a special release, with only 600 bottles produced for Mexico and U.S.A. Lot 89 is the last Tequila produced by the founder, Don Guillermo González Díaz Lombardo, in the mid-nineties. This magnificent Tequila was made with the best agaves from the family estate and later aged in his favorite barrels and stored in glass containers for more than 20 years for a special commemoration. This Limited Edition is a 'blend' of one-third of Lot 89 and two-thirds of the best Añejo that they have produced in the last two decades, with the same origins and processes that the founder established more than 50 years ago. Resulting in an exceptional Añejo!



"#1 Most Influential Spirits Brand of the Last 25 Years"

David Wondrich, Wine & Spirits Magazine, 2015

PRODUCT OVERVIEW



TASTING NOTES

- Rich aromas of aged oak, vanilla, dried fruits, and subtle spices
- Complex flavors of caramel, toasted oak, dark chocolate, and hints of tobacco
- Long, smooth finish with lingering notes of agave sweetness and warm spices



SERVING RECOMMENDATIONS

Sip neat and savor like a fine cognac



ORIGIN: Tamaulipas

AGAVE: Azul Weber Tequilana

PLANT AGE: An average of 10 years (due to extreme

weather conditions)

COOKING: Autoclave at low temperature for 12 hours

GRINDING: Molino (old sugarcane press)

FERMENTATION: Stainless steel vats for 72 hours, with the same ambient yeast since the beginning in 1972

DISTILLATION: Modified alembic copper stills (restored from the originally purchased pair in 1972) AGING: Aged for 30 months in estate barrels and then in glass containers for more than 20 years MAESTRO: Juan Angel (for nearly 30 years)

ALC/VOL



DISTRIBUTOR

BOTTLE PRICE

SALES REPRESENTATIVE

CASE PRICE

ORIGIN

SKU





FULL PRODUCT LINE











