



TEQUILA AÑEJO

Chinaco

Additive Free Alliance



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 the 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 is aged for 30 months in 35 year old French and English white oak scotch barrels, as well as American bourbon barrels. The result is a remarkably smooth and rich complexity that is to be savored like a fine cognac.

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

- David Wondrich, Wine & Spirits Magazine, 2015



PRODUCT OVERVIEW



TASTING NOTES

- Smooth and rich complexity
- Subtle aromas of pear, wildflowers, vanilla, smoke and baked apple, edged with papaya and mango
- Exceptional depth, ending in a luscious, spicy, smoky finish



SERVING RECOMMENDATIONS

- Sip neat and savor like a fine cognac
- Pairs well with sweet treats or dark chocolate



PRODUCTION PROCESS

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 35yo French and English white oak scotch barrels and American bourbon barrels

MAESTRO: Juan Angel (for nearly 30 years)

40%
ALC/VOL

700mL
BOTTLE

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



**TAMAULIPAS
MEXICO**

FULL PRODUCT LINE

