



# TEQUILA BLANCO STILL STRENGTH

Chinaco • NOM 1127

Additive Free Alliance



## 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 slow fermentation period that builds unique fruity and floral aromatics, to the longstanding master distiller, Juan Angel.

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 Blanco Still Strength is a limited bottling and bottled straight from the still, without any added water. This allows for enhanced orange, earth, and black pepper notes. It is a more rustic expression than their original Tequila Blanco, with a more herbaceous quality. The high proof, unaged tequila is very essence of the Tamaulipas blue agave.

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

- David Wondrich, Wine & Spirits Magazine, 2015

## PRODUCT OVERVIEW

### TASTING NOTES

- Aromas of herbaceousness and fully ripe agave
- Hints of fleeting orange, earth, and black pepper
- Rustic in comparison to the original Blanco

### SERVING RECOMMENDATIONS

- Sip neat or use in cocktails
- High proof allows for pairings with bold flavors

### PRODUCTION PROCESS

ORIGIN	Tamaulipas	FERMENTATION	Stainless steel vats for 72 hours, with the same ambient yeast since the beginning in 1972
VARIETY	Azul Weber Tequilana	DISTILLATION	Modified alembic copper stills (restored from the originally purchased pair in 1972)
PLANT AGE	An average of 10 years (due to extreme weather conditions)	AGING	Unaged; bottled straight off the still
COOKING	Autoclave at low temperature for 12 hours	MAESTRO	Juan Angel (for nearly 30 years)
GRINDING	Molino (old sugarcane press)		



50% ALC/VOL 700mL BOTTLE



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

# ORIGIN



**TAMAULIPAS  
MEXICO**

## FULL PRODUCT LINE

