



# TEQUILA NEGRO EXTRA AÑEJO

Chinaco

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 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 Negro Extra Añejo is another exclusive release from the distinguished distillery. Only 40% of the barrels destined for the production of the Extra Añejo were worthy of the distinction of being bottled for this label. Each of these barrels were specially selected by the Master Distiller, Doña Esther Hernández (r.i.p.), who ensured that Extra Añejo exhibits the character and flavors of the ripe agave pulp, it's baked to perfection, imprinting the finest and most intense flavors available to go through the fermentation, distillation and aging processes.

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

- David Wondrich, Wine & Spirits Magazine, 2015

## PRODUCT OVERVIEW



### TASTING NOTES

- Aromas of baked pear, fruit pastry, honey, and pepper
- Rich flavors of caramel, nougat, and toffee
- Finishes very mellow with slightly sweet and buttery notes



### SERVING RECOMMENDATIONS

- Sip neat and savor like a fine cognac



### 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:** 48 months in oak **MAESTRO:** Doña Esther Hernández

40%  
ALC/VOL

750mL  
BOTTLE

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

## ORIGIN



**TAMAULIPAS  
MEXICO**

## FULL PRODUCT LINE

