

TRES GENERACIONES®

TRIPLE DISTILLED TEQUILA

WHAT YOU NEED TO KNOW ABOUT tequila

- Tequila is made from the blue agave plant, which resembles a cactus, but is actually a member of the lily family. Believe it or not, bats pollinate the plants. Agave plant can take 6-12 years to mature.
- At the heart of the Blue Agave is the 'pina' (similar in appearance to a pineapple) which produces the 'aguamiel' or 'honey water' that is the source of tequila.
- Long before the Spanish arrived with sophisticated methods of distilling, the Aztecs were using the agave plant to produce a sacred beverage. By cutting away the spiky leaves to expose the agave's core, they were able to extract its juice and create a milky, mildly alcoholic beverage.
- Tequila must be produced within certain designated areas of Mexico, most notably, the State of Jalisco. The spirit takes its name from the colonial town of Tequila.
- NOM is the Norma Oficial Mexicana, which is the official number assigned by the government to each tequila distillery, identifying which company made or bottled the tequila. Sauza is NOM 1102.
- There are two classifications for tequila: 100% Blue Agave, which must be 100% from Blue Agave and bottled in designated regions in Mexico; and Mixto, which 51% must come from Blue Agave and can be shipped in bulk and bottled in other countries.
- The five different classifications of tequila are based on the aging technique: Blanco, Joven (or Gold), Reposado, Añejo and Extra Añejo.
- The Sauza® Family Distillery, La Perseverancia, Mexico was established in 1873 and the Sauza family was the first to call the golden drink "tequila" and the first to export it to the United States.



perfect margarita

- 1 ½ Tres Generaciones Plata Tequila
- 1 part premium triple sec
- 1 part Premium orange liqueur
- 1 part fresh lime juice

Service Provider: Beam Global Spirits & Wines