



About Tequila

Tequila is Mexico's undisputed national drink. But it is also a cultural symbol whose significance extends beyond the status of alcoholic beverage. Variants of the modern-day spirit have been produced in the arid highlands of central Mexico for at least nine hundred years, predating Hernando Cortez and the Spanish conquest by four centuries. The botanical source of the original drink was the *maguey*, a close relative of the cactus. Centred beneath the plant's ring of long, sharp leaves was a juicy pulp from which the Aztecs and related tribes extracted a type of honey-water that, when allowed to ferment naturally, produced a sweet and intoxicating libation called *pulque*. Consumed primarily during religious ceremonies, *pulque* appears to hold the title to first fermented drink in North America. Tequila became distinguished from other *mezcal*s by fermenting and distilling the juices of only one premium species, the *tequilana weber azul*, or blue *agave*.

Real Tequila can only be produced in the Tequila Region of Mexico. As the brand 'tequila' is controlled by the Mexican government, it must comply with strict Mexican government regulations. To make sure that tequila is genuine it has to be produced according to strict standards. It also must bear the official standard, NOM (Norma Oficial Mexicana) and the Tequila Regulatory Council's monogram (CRT) on the label. All Premium Tequila must be adorned with the '100% Agave' marking on the label as well.

If you've ever looked more closely at the tequila you're ordering, you may have noticed that tequilas can vary in color, and often have 'Blanco', 'Reposado' or 'Añejo' on the label. Here's what those terms mean, and what that means for the categories of tequila you'll be tasting at Cisco's Restaurante Mexicano.

Blanco

Blanco is an unaged spirit that has no color. It is referred to as a 'white' or 'silver' spirit, and gains distinction for being bottled or stored either immediately after distillation, or after aging for less than two months. If it is aged (again, it has to be for less than two months to be labeled as a Blanco), it is done in neutral oak or stainless steel barrels. Blanco tequilas maintain the true intensity, sweetness and flavors of the Blue Agave plant.

Reposado

Reposado is aged a little longer than Blanco tequilas. These spirits are aged no less than two months, but no more than a year. Reposado tequila is aged in oak barrels that are as big as 5,280 gallons to allow for the development of rich, complex flavors – balanced between the agave and wood. Sometimes, tequila companies will char the barrel wood or re-use wine or whisky barrels to introduce special flavors to the tequila.

Añejo

Añejo means 'aged' or 'vintage' in Spanish, and Añejo tequilas are aged for a minimum of one year. The aging process lasts as long as three years, but never more. Añejo tequila is aged in small oak barrels – often barrels that were previously used to age Reposado tequila. Extra Añejo is aged at least three years, and there is no set maximum to the length of time an Extra Añejo can age for. (This category was only recently established – in March 2006).

Mezcal

Mezcal not "mescal" is a distilled alcoholic beverage made from the maguey plant native to Mexico. The word mezcal comes from Nahuatl *mexcalli metl* and *ixcalli* which means "oven-cooked agave".



TEQUILA

Blanco / Silver

Espolon Blanco	7
1800 Silver Tequila	10
Patron Silver	11
Milagro Select Barrel Reserve Silver Tequila	12

Reposado

El Jimador Reposado Tequila	8
Centinela (Bourbon Barrel)	10
Avión Reposado Tequila	11
Milagro Select Barrel Reserve Reposado Tequila	14

Añejo

1800 Añejo Tequila	11
Patron Añejo	14
Milagro Select Barrel Reserve Añejo Tequila	16

Mezcal

Scorpion Reposado Mezcal	8
Don Juan Escobar (Two Worms) Mezcal	8

Liqueur Tequila

Agavero Tequila Liqueur	11
La Pinta Pomegranate Liqueur	11
Tequila Rose – Strawberry Cream with a splash of Tequila	11
Patron Citronge – Orange Liqueur	11

Flavoured Tequila

Poncho's 1910 Caramel Tequila	10
Poncho's 1910 Coffee Tequila	10
1800 Coconut Tequila	10
Patron XO Café	11
Patron XO Café Incendio	11
Patron XO Dark Cafe	11
