



Herencia de Plata

Tequila Añejo 100 % Agave

Herencia de Plata Añejo recieved shared silver medal at Vin & Avmässan 2005. The Reposado received the gold medal in International Review of Spirits Award 2003 as did the Blanco in 2005. Herencia de Plata Añejo is best served as an exclusive avec, slightly chilled around 16°C in a Riedel tequila glass or as a base in cocktails.

Character

Amber. Aromas of sugar, chocolate and nuts with some spices. A very full entry with chocolate and nougat, a relatively long finish with spices and pepper.

Manufacturing

Tequilas del Señor's agave fields are located in Los Altos, but the distillery is placed in the outskirts of Guadalajara next to the beautiful colonial paths of Tlaquepaque. The agave is cooked in an autoclavé, which extracts aromas from the raw agave plant. Herencia de Plata is twice distilled in pot stills made of stainless steel and then aged in whiskey barrels.

Distillery

Tequilas del Señor was founded in 1943 by Don Cesar Garcia who passed it on to his son Manuel Garcia Villegas to carry out the business. Tequilas del Señor is one of the biggest tequila producers in Mexico, though they don't come close to the volumes that José Cuervo and Sauza produce.

Hard Facts

Category	Distiller	Weight/bottle
Tequila 100 % Agave	Río de Plata, Tequilas del Señor	1,4 kg
Type	Origin	Bottles/case
Añejo	Guadalajara	6 pcs
Age	Region	Cases/layer
12 months	Los Altos (distillery in Centro)	12 pcs
Cask	State	Layers/pallet
Whiskey (American white oak)	Jalisco	7
Alcohol	Country	Bottles/pallet
38%	Mexico	504 pcs
Volume	Producer	Weight/pallet
700 ml (Alternative 50 and 750 ml)	Tequilas del Señor	783 kg

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