

TEQUILA • BLANCO

Sometimes labelled as “silver” or “plata,” blanco tequila is typically unaged, though some versions of the style can be aged for up to two months. Because most blancos do not spend time aging in oak, connoisseurs tout it as agave’s most undiluted expression; straight from the earth to the bottle.



££

El Rayo Plata Tequila



£££

Don Julio Tequila Blanco



£

Jose Cuervo Tequila Silver



££

Gran Centenario Plata



££

Espolon Blanco



££

Jose Cuervo Tradicional Silver



££

Herradura Plata



£

El Jimador Tequila Blanco



££

Kah Tequila Blanco

TEQUILA • BLANCO

With a youthful punch and brightness that many aged tequilas lack, blancos can make an excellent accompaniment in mixed drinks and show herbal, mineral, and citrus notes that complement tart cocktails such as the Paloma and Margarita.



£

Olmeca Tequila Blanco



££

Olmeca Altos Plata Tequila



£

Ocho Tequila Blanco



£

Rancho Tequila Blanco



££

Patron Silver Tequila



£

Tapatio Tequila Blanco



£

Rooster Rojo Tequila Blanco



££

Mala Vida Tequila Blanco



££

Volcan De Mi Tierra Blanco

TEQUILA • BLANCO



££

Mijenta Blanco



££

Cazcabel Tequila Blanco



££

Butterfly Cannon Cristalino



£

El Sueño Tequila Silver



££

Vivir Tequila Blanco



£

El Torito Tequila Silver



£££

Casamigos Tequila Blanco



££

1800 Silver Tequila



£££

Codigo Rosa Blanco

TEQUILA • GOLD

Despite its colour, gold tequila is rarely aged. In fact, you might call gold tequila an impostor, a marketing gimmick even. In many cases, gold tequila is the result of caramel colouring added to agave juices before fermentation to give the spirit a more “refined” look.

Gold tequila is often used for shots. The smoother, slightly sweet taste (a result of additives or brief aging) is less harsh than fresh tequila. Because of the hint of sweetness, many bartenders will use gold tequila in margaritas to complement the mixed drinks fruity flavours.



Jose Cuervo Tequila Gold

£



El Sueño Tequila Gold

£



El Torito Tequila Gold

£

TEQUILA GOLD



elsuenotequila.com
@elsuenotequila



INTRODUCING EL SUEÑO TEQUILA GOLD

El Sueño is made with 70% Blue Weber Agave and 30% Piloncillo, a locally sourced Mexican cane sugar. Categorised as a Premium Mixto Tequila, it's a label we embrace and see as integral in the future of Tequila. More kind on Agave crop levels, El Sueño presents a great tasting quality Tequila using only natural, fresh ingredients. El Sueño Tequila Gold is rested for 2 months in bourbon barrels to give it a beautiful golden colour with a hint of sweet caramel and vanilla notes.

SUSTAINABILITY FOCUS

Produced in partnership with Casa Maestri Distillery in Jalisco, Mexico, using traditional methods to deliver exceptional quality and taste. Agave plants are harvested at 9 years, which allows them to fully mature, maintain crop levels and support the local wildlife ecosystem. Our Agave is then cooked in traditional hornos (clay ovens) and autoclaves, delivering a vibrant taste profile with a clean, freshness on the finish. Water is sourced from a natural volcanic spring at the distillery and all spent materials are composted, donated to local farmers for agriculture and used to cultivate new Agave plants.

HOW TO DRINK

Delicious sipped neat, over ice or accompanied with premium ginger ale.

Pineapple | Caramel | Pepper
38% ABV | 70cl bottles | 6 bottles per case

TEQUILA • REPOSADO

Reposado means “rested” in Spanish, and reposados rest anywhere from two months to a year before they are bottled. Reposados take on the gold hue from the barrels in which they are aged. They are typically aged in oak or white oak barrels, and the type of barrel changes the flavour of each distillery’s tequila.



££

El Rayo Reposado



££

Espolon Tequila Reposado



££

Gran Centenario Reposado



£££

Don Julio Tequila Reposado



££

1800 Reposado Tequila



£

Jose Cuervo Tequila Reposado



££

Cazcabel Reposado



£££

Casamigos Reposado



£

El Jimador Tequila Reposado



££

Olmeca Altos Reposado Tequila



£££

Mala Vida Tequila Reposado



££

Tapatio Tequila Reposado



££

Vivir Tequila Reposado



£

Rooster Rojo Tequila Reposado



£

Sauza Hornitos Reposado



£

Rancho Alegre Tequila Reposado



£

Olmeca Tequila Reposado



£££

Patron Reposado



££

Kah Reposado

THE REPOSADO HAS A DISTINCT FLAVOUR THAT'S DIFFERENT FROM THE BLANCO OR ANEJO VARIETIES. THIS PARTICULAR TEQUILA HAS MUCH MORE CHARACTER AND BODY, MAKING IT PERFECT FOR SIPPING AS OPPOSED TO SHOTS OR COCKTAILS.

TEQUILA • AÑEJO

Some things are better with age, and añejo fans would add tequila to that list: The expression, which translates to “old,” must be aged in an oak barrel for between one and three years. The barrel size is limited to 600 litres, maximizing interaction between the wood and the tequila and yielding a dark amber colour, a smooth mouthfeel, and a complex flavour with oak-forward notes of vanilla, caramel, baking spices, and dried fruit. Thanks to its richer flavours, añejo is typically consumed as a sipping tequila, but it also makes a good stand-in for whiskey in cocktails such as the Añejo Old Fashioned.



£££

Pueblo Viejo Añejo



£££

Don Julio Tequila Añejo



££££

Don Julio 1942



£££

Patrón Tequila Añejo



££

El Mayor Añejo



££

Tapatio Tequila Añejo



£££

Vivir Tequila Añejo



££

Kah Tequila Añejo



££

Rooster Rojo Tequila Añejo

TEQUILA • FLAVOURED

The majority of these bottles can be described as tequila based liqueurs. They are fantastic to drink neat but also make a great base for cocktails. We love using the El Sueño range as a twist on your classic Margarita!

Fun Fact: Cazcabel Honey is made with the finest tequila blessed by the mythical Mexican curador, Don Cazcabel, the 'Snakeman' of the Jalisco mountains. With the fresh, earthy and dry Blanco at its heart, Cazcabel Honey adds a dose of sweet nectar to the blend. The honey is taken from sacred bees, blessed by Don Cazcabel who has never once been stung!



£

Cazcabel Honey Tequila Liqueur



£

Cazcabel Coconut Tequila Liqueur



££

Cazcabel Coffee Tequila Liqueur



£

El Sueño Pink Grapefruit
Tequila Liqueur

££

1800 Coconut Tequila



££

Vivir Coffee Tequila Liqueur



£

El Sueño Coffee Tequila Liqueur



£

El Sueño Lime Tequila Liqueur



£

El Sueño Watermelon Tequila Liqueur

£ = £14-£26 | ££ = £26-£50 | £££ = £50-£100 | ££££ = £100+

MEZCAL

Mezcal is commonly referred to as tequila's smoky cousin. Not all mezcal is tequila, but all tequilas are mezcal. Tequila is created from a unique kind of agave called blue weber agave. Mezcal, however, may be manufactured from a variety of agave plants, several of which are native to Oaxaca. Because of the piña's (heart of the plant) cooking method, mezcal has a stronger taste than tequila. Some tequilas are so silky and delicate that they can stand in for vodka in any drink. But mezcal is more distinct and is used in cocktails or as a substitute for a powerful spirit like whiskey.



£££

Creyente Mezcal Joven



£££

Papadiablo Mezcal Especial



££

Union Uno Mezcal



££

Monte Alban Mezcal



££

Del Maguey Mezcal Vida



££

Quikiriqui Mezcal Joven



£££

Siete Misterios Mezcal



£££

Se Busca Mezcal



££

Koch El Mezcal