



**Agave Intensive!**  
A look at Agave based  
Spirits  
Malcolm Lamont

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**For Tonight's Seminar:**

Agave:

- Selecting the raw material
- Processing the raw material

Production:

- Fermentation
- Distillation
- Post-distillation operations

Styles:

- Tequila
- Aged Tequila
- Mezcal
- Cocktails using Agave Spirits




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**Selecting the Raw Material:**

Did you know?

- That there are over 250 species of Agave plant found in Mexico?
- That Agave is actually closer related to Asparagus than it is to Aloe, or even Cacti!




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**Selecting the Raw Material:**

Jimador  
Coa  
Piña



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**Processing the Raw Material:**

Cooking  
• Rock-lined pit 3 days  
• Hornos 36-48 hrs 212°F  
• Autoclave 6 hours 250°F  
  
Aguamiel, Caramelization



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Hornos



Autoclave



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**Processing the Raw Material:**

Tahona  
Pulled by horse or tractor

More common is cutters/shredders



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**Fermentation:**

- Pulque
- Formulation: Milling juice + Aguamiel
- 100% de Agave
- Mixto: 51% Blue Agave, molasses or corn syrup



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**Fermentation:**

- Wooden or Stainless Steel vats
- Temperature control
- Commercial yeasts, proprietary, or indigenous with significant congener development
- Longer ferments develop more complex flavour: 24-72 hrs, wild ferment up to 10 days!



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### Distillation



- Double Distilled in pot stills  
Copper or Stainless Steel
- 1<sup>st</sup> distillation gives 'Ordinario' at ~30%
- 2<sup>nd</sup> distillation goes to 55-60% abv.
- Column still



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### Post-Distillation Operations

Classification

- Blanco
- Joven / Oro - Abocado
- Reposado - \_\_\_ months minimum
- Añejo - \_\_\_ months minimum
- Extra Añejo - \_\_\_ months minimum



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### Post-Distillation Operations

- Sauvignon Blanc analogy
- Ex-Bourbon barrels are the most common
- Abocado - softening process by adding:  
Caramel colour, oak extract, glycerin, sugar  
syrup



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**Agave Spirit Styles**

- 'Other' Agave Spirits
- Blanco Tequila
- Aged Tequila



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**Agave Spirit Styles**

- Mezcal
- Tequila/Mezcal Cocktails



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Margarita



Paloma



Tequila Sunrise



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**Further Resources**

- [Tastetequila.com](http://Tastetequila.com)
- [Mezcal.com](http://Mezcal.com)
- [CRT.org.mx](http://CRT.org.mx)



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Thank  
You!



Thank  
You!

“For every ill, Mezcal. And for all that's right, as well”



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