

For Tonight's Seminar:

Agave:

Selecting the raw material
 Processing the raw
 material

Production:

▶ Fermentation

- ▶ Distillation
- ▶Post-distillation operations



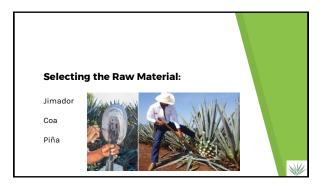


Selecting the Raw Material:

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!





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



Processing the Raw Material:

Tahona ▶Pulled by horse or tractor

More common is cutters/shredders



Fermentation:

▶Pulque

▶ Formulation: Milling juice + Aguamiel

⊳100% de Agave

▶ Mixto: 51% Blue Agave, molasses or corn syrup

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!





Copper or Stainless Steel ▶1st distillation gives 'Ordinario' at ~30%

▶2nd distillation goes to 55-60% abv.

▶Column still



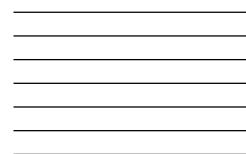
Post-Distillation Operations

▶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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