

## El Rincon Tequila and Mezcal List

	Shot	Rocks	Margarita	Picher of Margaritas
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### 7 Leguas

Silver	7	9	10	42
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Reposado	9	11	12	52
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Anejo	11	13	14	56
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### Cabo Wabo

Silver	7	8	10	42
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Reposado	7	8	10	42
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### Casa Noble

Silver	9	11	12	52
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Reposado	11	13	14	56
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Anejo	13	15	16	64
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### Corazon

Anejo	11	13	14	56
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### Correlejo

Silver	7	9	10	42
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Reposado	9	11	12	52
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Anejo	11	13	14	56
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### Corzo

Silver	9	11	12	52
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Reposado	11	13	14	56
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Anejo	13	15	16	64
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### Don Julio

Silver	7	9	10	42
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Reposado	9	11	12	52
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Anejo	11	13	14	56
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### Dulce Vida Organic

Silver	9	11	12	52
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Reposado	11	13	14	56
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Anejo	13	15	16	64
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	Shot	Rocks	Margarita	Picher of Margaritas
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### EL Tesoro

Silver	7	9	10	42
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Reposado	9	11	12	52
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Anejo	11	13	14	56
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### Herredura

Silver	7	9	10	42
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Reposado	9	11	12	52
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Anejo	11	13	14	56
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### Hornitos Casa de Sauza

Reposado	9	11	12	52
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Anejo	11	13	14	56
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### Milagro

Silver	7	9	10	42
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Reposado	9	11	12	52
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Anejo	11	13	14	56
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### Pura Vida

Silver	7	9	10	42
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Reposado	9	11	12	52
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Anejo	11	13	14	56
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### Oro Azul

Silver	7	9	10	42
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Reposado	9	11	12	52
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Anejo	11	13	14	56
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### Patron

Silver	9	11	12	52
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Reposado	11	13	14	56
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Anejo	13	15	16	64
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	Shot	Rocks	Margarita	Picher of Margaritas
<b>Tres Agaves</b>				
Silver	9	11	12	52
Reposado	11	13	14	56
Anejo	13	15	16	64
<b>Tres Generations</b>				
Silver	7	9	10	42
Reposado	9	11	12	52
Anejo	11	13	14	56

Private Reserve and Sipping Tequilas

Tequila is labeled based on age as following:

**Blanco / Plata / Silver** – this tequila is not aged and bottled immediately after distillation or is rested in stainless steel. It is said that un-aged tequila has the most authentic agave flavor.

**Reposado** – aged between two months and a year in oak barrels or vats of any size. The oak usually comes from US, France or Canada. Sometimes charring of the oak is used to add smoky flavor and it is allowed to use casks which have held other type alcohol such as bourbon or wine to give a specific character to the spirit.

**Anejo** – aged between one and three years in small oak casks which can be 600 liters maximum but are usually 200 liters. Often the casks are used which have previously held reposado tequila. Many barrels are sourced from bourbon distilleries in US with Jack Daniels being particularly popular. After at least one year in oak anejo tequila can be placed into stainless steel to reduce evaporation.

**Extra Anejo** – aged for three years minimum in oak barrels, this category was established in 2006.

(All are served neat or on the rocks with a side of fresh lime)

**Asombroso Platinum: 11**

**Asombroso Rose (Reposado): 16**

**Casamigos Silver: 10**

**Casamigos Reposado: 12**

**Clase Azul Silver: 23**

**Clase Azul Reposado: 30**

**Corazon Expressions Buffalo Trace Reposado: 17**

**Corazon Expressions Sazarc Anejo: 22**

**Cruz Silver: 15**

**Cruz Reposado: 17**

**Cuervo Platino: 16**

**Don Julio 1942 (Anejo): 23**

**El Tesoro Paradisio (Extra Anejo): 22**

**Maestro Doebl (Filtered Anejo): 20**

**Milagro Romance: (Reposado or Anejo single barrel) 16**

**Suerte Blanco: 10**

**Silver Coin Blanco: 11**

**Mezcals:**

The maguey grows in many parts of Mexico, though most mezcal is made in Oaxaca. There is a saying attributed to Oaxaca regarding the drink: "para todo mal, mezcal, y para todo bien también" ("for everything bad, mezcal; for everything good, the same").

It is unclear whether distilled drinks were produced in Mexico before the Spanish Conquest. The Spaniards were introduced to native fermented drinks such as pulque, also made from the maguey plant. Soon the conquistadors began experimenting with the maguey plant to find a way to make a distillable fermented mash. The result was mezcal.

Today, mezcal is still made from the heart of the maguey plant, called the "piña", much the same way it was 200 years ago, in most places. In Mexico, mezcal is generally consumed straight and has a strong smoky flavor.

(All Mezcals are served neat or on the rocks with a side of fresh lime)

**El Buho: 10**

**Del Maguey Crema de Mezcal: 10**

**Fidencio Sin Humo: 14**

**Fidencio Clasico: 16**

**Monte Lobos: 12**

**Vago Elote: 14**

**Vago Espadin: 17**

**Sombra: 8**

Please feel free to ask to speak to one of our tequila or mezcal enthusiasts if you need some suggestions or simply have a question or two!!

"Para todo mal, mezcal, y para todo bien también!"