

# TEQUILA & MEZCAL TASTINGS

*All selections are served with 3 individual tastings. Tequilas are accompanied by lime wedges & salt. Mezcal is accompanied by orange slices & chili salt. All selections come with a tomato-based chaser called 'sangrita.'*

## TEQUILAS

### BLANCOS

1. OCHO PLATA 2. SUERTE 3. PASOTE..... 13

*Blanco tequilas are unaged and often considered the purest form of agave-based spirits. These are 3 favorites from our collection - each of which highlights the pure flavor of agave along with citrus and pepper notes.*

### REPOSADOS

1. LA GRITONA 2. ARRETE 3. EL TESORO..... 14

*Reposado tequilas, translated literally to 'rested,' are aged anywhere from 2 months to 1 year, typically in oak or bourbon barrels and present notes of vanilla and oak.*

### ANEJOS

1. PASOTE 2. EL MAYOR 3. TAPATIO..... 16

*Anejo tequilas are aged anywhere from 1 to 3 years and present prominent flavors of vanilla, caramel, oak & toffee. Aged spirits offer a softer, smoother and more refined flavor and mouthfeel. These 3 high-end tequilas showcase a diversity of flavors, aroma, and production methods.*

### ARETTE

1. ARETTE BLANCO 2. ARETTE REPOSADO..... 13

3. ARETTE ANEJO SUAVE

*Three expressions from the brand 'Arette,' produced in the town of Tequila, Jalisco. This selection offers a tasting of all three age categories, highlighting the influence of the aging process.*

### SUERTE

1. SUERTE BLANCO 2. SUERTE REPOSADO..... 15

3. SUERTE ANEJO.

*Three expressions from the brand 'Suerte.' Harvested and produced in Los Altos (highlands), this selection offers a tasting of all three age categories, highlighting the influence of the aging process.*

### TWINS' TOP TEQUILAS

1. FORTALEZA BLANCO 2. ARTE NOM REPOSADO..... 19

3. SIETE LEGUAS ANEJO.

*These selections represent our absolute favorite tequilas. We have picked one tequila from each age category and each tequila is from a different highly regarded distillery.*

# TEQUILA & MEZCAL TASTINGS

*All selections are served with 3 individual tastings. Tequilas are accompanied by lime wedges & salt. Mezcal is accompanied by orange slices & chili salt. All selections come with a tomato-based chaser called 'sangrita.'*

## MEZCAL

*All of the mezcal on this list are joven mezcal (unaged). Many producers believe unaged versions are the ideal way to experience the spirit and many small scale producers only produce joven varieties.*

### **A 1. YUU BAAL 2. DERRUMBES OAXACA 3. ALIPUS SANTA ANA DEL RIO..... 14**

*These 3 choices are a fantastic introduction to mezcal. Each selection is distinct from the next with variation in production method as well as the terroir in which the agaves were grown. The flavors and characteristics are approachable and perfect whether you're tasting mezcal for the first time or are an experienced sipper.*

### **B 1. SAN BARTOLO QUIEGOLANI 2. NETA ESPADIN 3. DERRUMBES MICHACOAN..... 19**

*These mezcal are 3 high-end sippers that won't disappoint. 2 of the 3 selections are excellent examples of perfectly crafted Espadin mezcal (most common variety) while the last will surprise your tastebuds with unique flavor profiles and introduce you to little known agave species. Enjoy!*

### **C 1. DERRUMBES SAN LUIS POTOSI 2. VAGO ELOTE-AQUILINO GARCIA LOPEZ 3. MALL BIEN ALTO..... 19**

*One for the agave nerds. These 3 bottles are a great representation of unique flavor profiles of different agave species. From the most common agave in mezcal production (Espadin), to the wild agaves 'Alto' and 'Salmiana', you can explore unique characteristics in each variety. Each mezcal represents the land where the plants were raised, the techniques that have become a tradition in the village where it was distilled, and the experience of the mezcalero who produced it.*

# TEQUILA & MEZCAL TASTINGS

*All selections are served with 3 individual tastings as well as lime wedges, salt, and sangrita (a tomato-based chaser).*

## WOMEN OF MEZCAL

**1. YOLA MEZCAL 2. BORROSO ESPADIN 3. REAL MINERO..... 16**

*These selections showcase women who produce, own or run mezcal companies. Women make up less than 10% of producers in Mexico.*

## BEYOND MEZCAL

**1. SOTOL 2. BACANORA 3. RAICILLA..... 16**

*These 3 spirits are native to Mexico. Although they share some similarities with tequila and mezcal, each is unique in its own right. Sotol is produced from the Desert Spoon plant (not agave). It's produced specifically in the state of Chihuahua. Bacanora hails from the northwestern state of Sonora and is made from a unique agave variety called Pacifica. It has a smoky profile as a result of being cooked underground. Raicilla is from the state of Jalisco. It is made from a wide variety of agave species, giving it distinct characteristics.*

## TWINS' TOP MEZCALS

**1. NUESTRA SOLEDAD (ROTATING SELECTION) 2. SOTOL WHEELERI  
3. DERRUMBES DURANGO ..... 16**

*From the refined and varied mezcals of Nuestra Soledad to the adventurous and fruity character of Derrumbes Durango and the unique characteristics of Sotol Wheeleri (produced from the Desert Spoon plant), these are 3 top of the line selections that showcase the artisanal and varied nature of this ancient tradition.*

# TEQUILA & MEZCAL TASTINGS



114 N. CAYUGA STREET, ITHACA NY  
607-319-0653