

# El Reformador Tequila



## How El Reformador Tequila Is Produced

Step 1: The agave plant takes 7 to 10 years to mature. Once mature, it is harvested, leaves are peeled away to remove the heart. Step 2: The Hearts are cut into smaller chunks, which are packed into great brick ovens to be steam-cooked for about 20 hours. (Better than cooked in stainless steel). Step 3: Once cooked, the chunks are processed in machines designed to crush and grind and extract the juice. Step 4: This juice is stored in stainless vats for 48 hours. Yeast is added to accelerate the fermentation process, which transforms the sugar into a low level alcohol (9% alcohol volume). Step 5: The juice is then distilled at high pressure and temperature, in copper pots to eliminate water and other residuary. This process is distilled three times to obtain a level of 55% alcohol volume. Step 6: El Reformador is then diluted to 40% alcohol volume. Step 7: The tequila is then taken from the barrels and put into our unique hand blown bottles with engraved labels. Step 8: After extensive quality control standards are met El Reformador tequilas are then put into cases for distribution.

## **EL REFORMADOR BLANCO TEQUILA**

When creating triple distilled EL REFORMADOR Blanco, the head and the tail of each batch is discarded and only the purest part, "the heart" is bottled. This leaves only the natural floral, herbal and peppery flavors which are good for sipping, but better as a mixer. Clear. Pure, floral agave, roasted pepper, oil, sweet spice aromas. A smooth, round entry leads to a supple, light to medium bodied palate with grilled tropical fruits, honey, pepper, oily nuts, and spice. Finishes with a long fruity fade to roasted pepper, honey, stone fruit and freshly shelled nuts. This product is un-aged.

## **EL REFORMADOR REPOSADO TEQUILA**

Aged in large oak barrels for a minimum of 60 days and no longer than one year. Bottled on the 364th day, this expensive and extended aging process leaves subtle hints of vanilla and spices, while creating a smooth, medium to full-bodied spirit great for sipping or that special mixed drink. Pale golden color. Sweet caramel, raw honey, and dried flower aromas display a touch of earthy olives and underbrush. A smooth entry leads to a very round dry yet fruity medium to full bodied palate with sweet honey, cooked orchard fruit, caramel, olive juice, brown spices and crushed minerals. Finishes with a long vanilla and caramel fade with a brush of spice, oak, and white pepper. This product is aged between 9 months and 364 days.

## **EL REFORMADOR AÑEJO TEQUILA**

The smoothest tequila on the market, Añejo is also the most expensive to make. Aged up to four years in government sealed barrels this tequila is exceptionally smooth and flavorful. Perfect for sipping. Vivid golden copper color. Decadent aromas of toffee, vanilla, perfume and rich brown spices. A super smooth entry leads to a rich dry yet fruity full bodied palate with caramel, grilled tropical fruits, lavish brown spices, a touch of salt and pepper with the barrel wood flavor. Finishes with a long wave of vanilla, oak, and buttery caramel coated nuts. Exceptionally smooth and flavorful. This product is aged between 18 to 30 months.

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