

Tequila Flights

Siete Leguas: 3 oz – 35, 6 oz – 60

Based in Atotonilco el Alto in Jalisco, Mexico, the inspiration for Siete Leguas came in the form of revolutionary Pancho Villa and his famed horse, who galloped “7 Leguas” or 21 miles. One of his many followers was Don Ignacio Gonzalez Vargas, and with devotion, named his tequila after Pancho Villa’s horse. Today the Gonzalez de Anda family and its 7 members continue their fathers, Don Ignacio Gonzalez Vargas’ legacy with one of the traditional methods of creating tequila. 7 Leguas is still one of the oldest Mexican distilleries and is still family owned and operated, starting out in the mid forties with two distilleries making two juices. These two, Centenario and La Vencedora established in 1946 and 1952 respectively, would later be combined.

ArteNOM: 3 oz – 35, 6 oz – 60

Jacob Lustig, who launched ArteNom in 2010, knows his stuff when it comes to the Tequila business. Though he was born in California, he spent much of his childhood traveling with his mother to Oaxaca in Southern Mexico. Along with way, he learned to speak perfect Español. He studied the history of the Mexican liquor business in college at UC Santa Cruz, and then returned to Oaxaca in the early 1990’s to complete an intensive study of the various production methods of Mezcal. After finding and renovating a centuries-old Mezcal distillery in the village of Santa Catarina Minas, he started producing his own Mezcal, called Don Amado, in 1995.

Over the years Jacob discovered that his favorite Blanco Tequila came from a different estate and distillery than his favorite Reposado Tequila. And the same was true for his favorite Añejo. He wanted to share these unique expressions with the rest of the world, but there was a big problem. By law, no one in Mexico is allowed to bottle Tequilas from different distilleries under a single brand name. After embarking on a long, multi-year struggle with the Tequila Regulatory Council (CRT), he was granted an exception to this provision in 2010. His nearly two decades of work in Mexico’s Agave Spirits industry earned him this honor.

Purasangre: 3 oz – 40, 6 oz – 65

Native highlander and master distiller Enrique Fonseca employees unique technique with Purasangre, distilling earthy Atotonilco El Alto agave first in stainless steel alembic pot stills followed by a second distillation in copper pots. The tequila is both rich and balanced, with a distinctive agave flavor inherent of Atotonilco’s 5,200’ elevation.

Fortaleza: 3 oz – 45, 6 oz – 75

Fortaleza’s great-great-grandfather, Don Cenobio, founded his first distillery – La Perseverancia – in 1873, in the town of Tequila, Jalisco. Not only was Don Cenobio the first person to export “mezcal de tequila” to the United States, shorten the name to just Tequila, and implement the use of steam to cook the agave (instead of an earthen pit), Cenobio also stated that the Blue Agave was the best agave to use for production.

His son, Eladio, took over the family business in 1909 when Don Cenobio had passed away. During his time, Don Eladio brought the nectar of the gods to the world, under various names such as Mexican brandy, Mexican whiskey, tequila, and as an aperitif. During the Mexican Revolution, Eladio helped to establish tequila as the national drink of Mexico. He also founded the distillery, La Constancia.

Fortaleza (continued)

Don Eladio died in 1946, and left the family business to his son, Francisco Javier who brought about more changes to the industry and made our family's tequila the most well-known brand in the world. The single most important thing that Don Javier did for the industry was to help establish the Denomination of Origin for Tequila.

While on a business trip to Japan in the late 1960's, Don Javier came across a bottle of Japanese Tequila. Angered by this, he stated that tequila can only be made in Mexico, specifically, in the area around Tequila. A group of tequila producers, led by Don Javier, filed an application for an appellation of origin in 1973, but it wasn't until 1996 when the world officially recognized the Denomination of Origin for Tequila.

Don Fulano: 3 oz – 45, 6 oz – 75

Referred to as 'the orchard of Jalisco' due to its vast and exuberant vegetation, Atotonilco is in the highlands and the first town you come to when travelling up from Guadalajara in the south and it is here that the Fonseca family grow and harvest their premium blue agave.

Dedicated to agriculture, the Fonseca family were major suppliers of all basic crops, grains, and fruits, but by the 1960's their main focus had shifted to agave as they began to supply many of the tequila producers throughout the highlands.

The mission at Don Fulano has always been to produce exceptional tequila. They employ a truly unique dual distillation process; an old style double column still and also a traditional copper pot still, using heat to eliminate any unwanted alcohols. The two distillates are then blended. Anywhere between 12-16% of the distillate comes from the column still, this process is used exclusively by Don Fulano and allows them to consistently create tequilas of the highest quality.

Extra Añejo Selections:

Fuenteseca 7 Year XA - 38

Fuenteseca 8 Year XA - 48

Fuenteseca 11 Year XA - 56

Fuenteseca 15 Year XA - 78

G4 XA - 25

G45 Year XA - 30

Gran Patron Bordeos XA - 120

Gran Patron Piedra XA - 78

Herradura Seleccion Suprema XA - 62

Pasote XA - 36

Purasangre XA - 34x

Rey Sol 5 Year XA - 58

Siembra Valles XA - 30

Tapatio Excelencia XA - 35

Tears of Llorona XA - 45

Tequila Ocho XA - 34