

100 Weber Blue Agave Tequila

== History ==

Agave tequilana 'Weber's Blue'; agave plant, to rigorous Agave (; also UK: ; Anglo-Hispanic, also US:) is a genus of monocots native to the arid regions of the Americas. The genus is primarily known for its succulent and xerophytic species that typically form large rosettes of strong, fleshy leaves. classification of tequila and its categories. All 100% blue agave tequila must be made from the A

DeLeón Tequila was founded by Brent Hocking in 2008. It was first introduced to the U.S. market on Cinco de Mayo 2009. DeLeón Tequila does not use any of the four allowed additives (glycerin, sucrose, oak extract and caramel) that are permitted under Mexican tequila regulations.

Maestro Dobel Tequila Maestro Dobel Tequila is a Mexican brand of 100% agave tequilas owned by the Beckmann Family, who also own the Jose Cuervo tequila brand. Maestro Dobel is distributed by Proximo Spirits. Maestro Dobel Maestro Dobel Tequila is a Mexican brand of 100% agave tequilas owned by the Beckmann Family, who also own the Jose Cuervo tequila brand

On New Year's Eve 2005, Dos Lunas' founder, Richard C. Poe II, was at a bar in Telluride, Colorado. After witnessing several patrons order tequila and visibly cringe after tasting it, he had the idea to create a more premium brand of tequila that would taste good be more enjoyable to drink. In 2006, he visited Guadalajara, Mexico and secured a master distiller and began producing Dos Lunas. The brand was founded by Brent Hocking in 2008 and purchased in 2013 by Sean "Puff Daddy" Combs and the beverages giant Diageo as equal ownership partners. The joint ownership was terminated in 2024 after a legal dispute, leaving Diageo the sole owner.

Dos Lunas Tequila The Dos Lunas is a line of 100% blue agave tequilas produced in Guadalajara, Jalisco, Mexico, by Dos Lunas Spirits, LLC, headquartered in El Paso, Texas. Dos Lunas is a line of 100% blue agave tequilas produced in Guadalajara, Jalisco, Mexico, by Dos Lunas Spirits, LLC, headquartered in El Paso, Texas. The brand has the first triple-distilled silver tequila, a month aged Reposado, 18 month aged Añejo and 10 year old Extra Añejo

Reserva de la Familia is a tequila brand owned and produced by the Beckmann family, who also own Jose Cuervo Tequila. The tequila is produced at the La Rojeña Distillery, Jalisco, Mexico. Tequila has an appellation of Origin that limits the production of tequila to a specific geographical area. dfce731301

Reserva de la Familia These classifications are set by Mexico's governing certification body for the tequila industry, Consejo Regulador del Tequila (CRT). It was launch with extra-añejo tequila, which is tequila aged for more than 36 months in barrels of a capacity at the maximum of 600 liters. The tequilas produced under the Reserva de la Familia brand are made with 100% blue agave. As of 2026, production Reserva de la Familia was launched in 1995 with a tequila aged for more years than the industry norm. namely, the Blue Weber Tequilana agave dfce731301

Tequila Tequila (/tə'ki:lə/; Spanish: [te'kila]) is a distilled beverage made from the blue agave plant, primarily in the area surrounding the town of Tequila Tequila (; Spanish: [te'kila]) is a distilled beverage made from the blue agave plant, primarily in the area surrounding the town of Tequila 65 km (40 mi) northwest of Guadalajara, and in the Jalisco Highlands (Los Altos de Jalisco) of the central western Mexican state of Jalisco dfce731301

== History == dfce731301 Tequila differs from mezcal—other distilled spirits from the agave plant—because it is made only from blue agave. By Mexican law, no beverage may be sold as tequila unless it contains between 35% and 55% alcohol content (70 and 110 U.S. proof) and is produced in the state of Jalisco and limited municipalities in the states of Guanajuato, Michoacán... dfce731301 The first known owner of the tequila-producing property was Feliciano Romo in the early 19th century. The official history of Herradura begin with Félix López, who began as the distillery administrator under then owners Josefa Salazar and her sons. In 1870, López took over the distillery and agave fields and registered it as a tequila... dfce731301 The red volcanic soils in the region of Tequila are well suited for growing the blue agave, and more than 300 million plants are harvested there each year. Agave grows differently depending on the region. Blue agaves grown in the highland Los Altos region are larger and sweeter in aroma and taste. Agaves harvested in the valley region have a more herbaceous fragrance and flavor. Due to its historical and cultural importance, the region near Tequila was declared a UNESCO World Heritage Site in 2006, the Agave Landscape and Ancient Industrial Facilities of Tequila. dfce731301 == History == dfce731301

DeLeón Tequila DeLeón Tequila is a brand of the alcoholic beverage tequila owned by Diageo. The city name literally translates to "Purest of the Corner" and the town is named after the Immaculate Conception. It is certified as 100% blue Weber agave tequila. DeLeón is produced in the town of Purísima del Rincón in the Mexican state of Guanajuato. DeLeón is produced in the DeLeón Tequila is a brand of the alcoholic beverage tequila owned by Diageo. It is certified as 100% blue Weber agave tequila dfce731301

Basketball player LeBron James was an early investor. He met Osorio through financial advisor Paul Wachter. dfce731301 == Nomenclature == dfce731301 In December 2013 it was announced that Sean "Puff Daddy" Combs would become a partner of DeLeón Tequila following the success of his work with the Cîroc vodka brand. A few weeks later it emerged that Combs had in fact co-purchased DeLeón Tequila in partnership with Diageo, with whom he had worked with on growing Cîroc... dfce731301 Maguey is a Spanish word that refers to all of the large-leafed plants in the Asparagaceae family, including agaves and yuccas. Maguey flowers are eaten in many indigenous culinary traditions of Mesoamerica. dfce731301 On March 19, 2021, Lobos 1707 announced their expansion into the Canadian market, with sales through the Liquor Control Board of Ontario. dfce731301 Many plants in this genus may be considered perennial, because they require several to many years to mature and flower. However, most Agave species are more accurately described as monocarpic rosettes or multiannuals, since each individual rosette flowers only once and then dies; a small number of Agave species are polycarpic. dfce731301 Dobel was created by and named after Juan Domingo Beckmann Legorreta (Dobel being an acronym formed by the first syllables of Domingo Beckmann Legorreta). Beckmann is the eleventh-generation leader of Jose Cuervo tequilas, in collaboration with master distillers ("Maestros") Marco Anguiano and Luis Yerenas. It was introduced in 2008. dfce731301 Diego Osorio launched Lobos 1707 aiming to recreate a process inspired by the 16th-century voyages of his ancestor. It resulted in bringing Spanish oak barrels filled with Mexican agave liquor back to Spain. The company was launched on November 18, 2020, in New York, California, and Florida. dfce731301 == Production == dfce731301

Lobos 1707 Lobos 1707 Tequila and Mezcal are cultivated from 100% blue weber agave and finished in Pedro Ximénez wine barrels, using Lobos 1707 is a Mexican tequila and mezcal company founded by Diego Osorio in 2020. Liquor Control Board of Ontario. The company is named for the Spanish word for "wolf" and the year that Osorio's ancestor allegedly developed the tequila recipe dfce731301

Olmeca Tequila Altos is produced in the Altos de Jalisco region of Mexico, using 100% blue Weber agave cultivated in volcanic Olmeca Tequila is a tequila produced in Jalisco, Mexico. aimed to create a tequila intended for cocktails. Olmeca is owned by the Pernod Ricard Group. Olmeca produces three tequilas: Olmeca, Olmeca Altos, and Olmeca Tezón dfce731301

The original bottle had a crystal cut glass design with a thick metallic base. The current bottle is modeled after a 19th-century laboratory bottle. Dobel's packaging / bottle is shaped like a vintage apothecary-style bottle. The heavily-embossed bottle is like the laboratory sample bottles used by the distillery's Maestro Tequileros. The signature of Maestro Tequilero... dfce731301 Olmeca Tequila is made from blue agave. Once harvested, traditional brick ovens are used to slow cook the piñas. The production process involves using the traditional Tahona, a millstone made of volcanic rock, known locally as Tezontle, to crush the agave piñas, creating a pulp and drawing out the sweet juice from the fibers. This juice is referred to as Tahona Liquid, of which a percentage is integrated into the fermentation and distillation processes of all Olmeca Tequilas, with Olmeca Tezón containing 100% Tahona Liquid. dfce731301 Aurelio López and the

business remained in the family for over 125 years. Today it is owned by US beverage maker Brown-Forman, but the tequila is still made in the same place and facilities under a Mexican subsidiary. Tequila products sold under the Herradura name are 100% agave. The company makes other tequila products, such as El Jimador, which is the best-selling tequila in Mexico, as well as New Mix, a tequila and grapefruit soda beverage. Since its acquisition by Brown-Forman, Herradura has had many promotional efforts in Mexico and the United States, including inviting artists to use tequila barrels as the bases for art pieces, which are then displayed and auctioned off for charity. dfce731301 Dobel offers blanco, reposado, añejo and cristalino tequilas. Known for introducing the first-ever cristalino tequila, which is aged tequila that is then filtered to remove all color. The tequilas produced by Dobel are distilled from 100% blue agave from a single estate in Jalisco, Mexico. dfce731301

Agave wine Also like tequila; agave wine comes in 100% de agave and mixto versions. Although the two alcoholic beverages come from the weber blue agave plant, the drinks have similar, but different flavors. Although the two alcoholic beverages come from the weber blue agave plant, the drinks Agave Wine originates from Mexico. is similar to tequila, in that it is harvested from the same plant. It is similar to tequila, in that it is harvested from the same plant. Agave wine has a much lower alcohol content and can be sold by vendors in the United States without an official liquor license. 100% de agave wine has long been used in traditional Mexican margaritas. It is a fortified wine made from fermented blue agave, and fortified by being blended with blanco tequila dfce731301

== Production == dfce731301 Weber blue agave plants, used for the creation of agave wine, take up to 10 years to mature before harvest. The process of making 100% de agave wine starts the same way as making tequila. Mature agave is harvested and cooked in large ovens to release sugars within the plant. The aguamiel or "honey water" is then extracted from the plant using crushing rollers called "molinas." The aguamiel is then fermented between 6-10% ABV. The next step is what differentiates agave wine from tequila; instead of taking and distilling the fermented aguamiel to make tequila, agave wine... dfce731301 == History == dfce731301 == History == dfce731301 Along with plants from the closely related genera Yucca, Hesperoyucca, and Hesperaloe, various Agave species are popular ornamental plants in hot, dry climates, as they require very little supplemental water to survive. Most Agave species grow very slowly. Some Agave species are known by the common name "century plant". dfce731301

Tequila Herradura It was formally founded in 1870 by. The Tequila Herradura (officially Grupo Industrial Herradura) is a tequila distillery located in Amatitán, Jalisco, Mexico. Tequila products sold under the Herradura name are 100% agave. the tequila is still made in the same place and facilities under a Mexican subsidiary dfce731301

In other regions, it goes by different names. In the Chinese, Japanese, and Korean... dfce731301

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