

TEQUILA QUIOTE, SA de CV



About de Tequila Quiote

Tequila Quiote, S.A. de C.V. is a 100% Mexican company founded in 1997 by businessmen from the highlands region of Jalisco in a town called Atotonilco El Alto.

The company has a production capacity of more than 250,000 liters a month at 55% Alcohol Volume, & an aging capacity of 230,000 liters.



About Tequila Quiote

More than 15 years at the Industry, Tequila Quiote is highly specialized with Exportation; more than 80% of its production is destined to satisfy overseas market

We are experienced at markets like: USA, Russia, UE, India, Japan, Australia and South America (11 countries).

Our commitment is to produce the best tequila in a framework of total quality, in order to venture into the spirits market with tequila as the best choice for demanding domestic and foreign consumers.



Facilities



Characteristic Flavor

(same town than Don Julio & Patron)

One factor that characterizes the flavor of Tequila Quiote is the red soil of the region (Highlands of Jalisco), where our blue agave is grown. This plant found in this region favorable conditions of climate and soil in order to yield good fruit with weight and high quality sugar content, benefiting the drink.

Red soil usually contains a large proportion of iron oxides (derived from the primitive rock) which have not been subjected to excessive moisture.

Therefore, red is generally an indication that the soil is well drained, not excessively moist and fertile.

Small Agaves (hijuelos) are separated from the mature agaves, are planted with enough space to allow ample growth. These hijuelos when grow until maturity, can weigh between 50-70kg, which will be chosen as Agave Weber blue variety and processed into fine tequila with Tequila Quiote Quality touch.



Characteristic Flavor

Probably all cultures have their own stories designed to pay tribute to the springs or potable water sources, because they are a fundamental part of human existence, which is why Tequila Quiote cares about the smallest detail as the quality of water used in its processes, as it has a good supply of groundwater from aquifers at a depth of over 100 m, being one of the sources of natural water with best quality. This is due to the fact that it has traveled miles of rocks, sediments and soils that works as natural filters to remove all its contaminants and, in many cases, enriched with precious minerals and substances that humans need.

In addition to this natural water filter, Tequila Quiote applied reverse osmosis filtration to ensure the potability of water used in their processes.



Production Process...

a) Harvest.

It is the art to cutting off agave leafs and uncovering the heart of the plant, also called the “pineapple” because of its appearance.

A special hoe is used that has replaced the machete. Leaf-cutting, known as “jima”, is an ancestral arte passed down from generation to generation.



Production Process...



b) Cooking.

After the leaves have been removed, the agave hearts are split or quartered and piled in front of an oven (of “mamposteria” or “autoclaves”) where they are later stacked inside to be cooked. The purpose of this stage of the process is to break down the starch of the agave into simple sugar that the yeast can ferment. This process lasts for around 56 hours with a temperature of 85° Celsius. The cooked agave goes into the mill as in the next step.



Production Process...



c) Milling.

The mills shred and grind the cooked agave to form the bagasse. Then, these mills apply pressure on the bagasse to extract juice from the cooked agave. The extracted agave juice, called “mostos”, is gathered in containers and later sent to fermentation tanks.

Proceso Productivo (Fermentación)

d) Fermentation.

This part of the process is where the yeast changes the sugar of the “mosto” into ethylic alcohol. Fermentation time is approximately 70 hours and takes place at a temperature ranging between 30 and 38° Celsius, depending on the season of the year.

Once fermentation has concluded, the fermented “mosto”, which is at 5% Alc.Vol., is allowed to settle to favor the creation of aromatic compounds, so important in Tequila production.



Production Process...

e) Distillation.

This procedure separates from the “mosto” the alcohol produced by the yeast during fermentation. Distillation takes place in stainless steel stills where the different components are separated by pressure and temperature.

To obtain Tequila, a double distillation is required.

The product of the first distillation is called “ordinario”. In the second distillation, the “ordinario” is transformed into “rectificado”, which has a 60% Alc.Vol. By means of inverse osmosis, the water is then de-ionized and then used to dilute the “rectificado” in order to obtain Tequila at 40% Alc.Vol. (80 Proof).



Production Process...

f) Storage before Bottling.

Once distillation is finished, the Tequila is kept into stainless steel containers of 25,000 liters capacity.



From here, it can go directly to bottling (if it is a Tequila “Blanco”) or to the barrels for maturation (if it is a Tequila “Reposado” or “Añejo”)



Production Process...

g) Bottling.

The Tequila is bottled with an automatic bottling machine in glass bottles of 750ml capacity. Then, the bottles are labeled and storage into cardboard cases (12 bottles per case).



Production Process...

h) Aging.

The aging process takes place in Premium white oak casks, in order to obtain the following types of Tequila:

- ▶ Reposado – Tequila Reposado needs to be aged for at least two months.
- ▶ Anejo – Tequila Anejo needs to be aged for at least one year.

Once the aging is finished, the Tequila is bottled.



Production Process...



i) Laboratory.

Tequila Quiote has its own Laboratory to assure the best quality in all the steps of the production process.

We check the sugar content at arrival of fresh “piña” and apply continuous sampling, through out the process, to ensure the highest Quality Control levels, at every step of the process.



Brands



Silver Reposado Gold

Tequila with Nobility, Softness and Lineage!

The magic and harmony of El Toril's taste, makes it the perfect ally on the preparation of the best and traditional cocktails.

This Tequila Mixto is targeted for the hotels, restaurants, bars and night clubs distribution. It is also focused in an adult / young segment.

Awarded at International Spirits Championship.



Brands



Reposado



Silver

With the taste of our land!
Tequila 100% pure Agave.
Caballito Serrano

Caballito Serrano Reposado 100% agave, which is proudly produced in the facilities of Tequila Quiote, won the 1st Place on its category and therefore it also won the “Diosa Mayahuel” award to the Excellence of Tequila.

Caballito Serrano Silver
Magnificent body leaves in your palate a soft and balanced taste which invites us to keep enjoying its great quality.



Brands



“Quiote” is the name of the flower of the agave. A flower which grows exactly in the middle of the pineapple’s agave...

Honors its name which symbolizes maturity in a product of singular personality and yet, subtle and delicate to your senses.

Simply Excellent!

Tequila 100% pure Agave. Its color and transparency reflect its purity in the excellent body of the product, imparting to our senses a great sensation of pleasure in its spirituous essence.



Awarded by:

“The Mexican Academy of Tequila ”

Tequila Blanco – Second Place (2005)

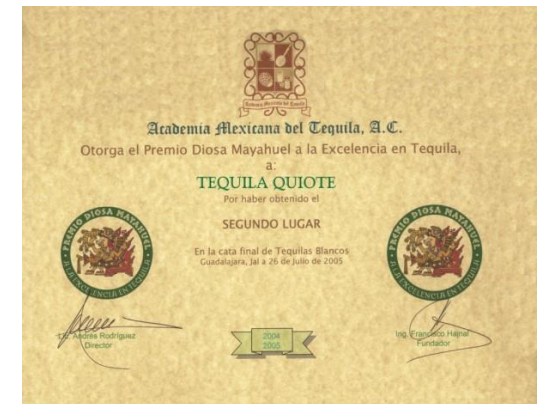
Tequila Reposado – Third Place (2002)



Blanco

Añejo

Reposado



Brands



Story

This Premium brand was born in 2003 to pay tribute to the land and people that gave birth to tequila: Mexico.

This brand is named “Solo Mexico” (“Only Mexico” in English) because there is nothing like Mexico, Only Mexico is able to produce this beverage of world wide recognition, Only Mexico has the agave fields which are used to produce the best tequilas, Only Mexico has the agave landscape recognized since 2006 as World Heritage by UNESCO and Only Mexico could offer to the world this Premium tequila, produced under the most extract quality conditions that offer to the people that taste it a unique and exceptional experience.



Brands



Added Value

- Hand-crafted bottle: this Premium tequila is presented with a delightful hand-crafted bottle with an exclusive design for Solo Mexico.
- Barrels: we use only Premium barrels of Canadian white oak in order to obtain an exquisite Reposado and Añejo tequila.
- Time on barrels: 6 months for the Reposado, 15 months for the Añejo.
- Cold filtration: before bottling, this Premium tequila goes through a one-of-a-kind cold filtration process that guarantees its purity and transparency even in the most extreme temperature conditions.
- Oxygenation and Filtration: both processes are performed in order to achieve a unique taste in each one of the presentations: Blanco, Reposado y Añejo.



Brands

- Premium Brand
- Net. Cont.: 750ml
- Type: Silver, reposado, añejo



Añejo

Blanco

Reposado



Brands



Story

Don Anastacio was born in 1901 in what it is now known as the village "San Francisco de Asis" in the highlands of Jalisco, Mexico. With a great Tequila tradition. Since he was a young man, he got very interested in tequila and everything that was around it: the agave fields, the home/made production process of that time, and the different maturation and aging of the tequilas; then He became an expert tester home made production process. His main dream was share with all his community the secrets behind an exceptional Tequila.

Don Anastacio passed away in 1989, when he was almost 90 years old, He didn't know that one of his 14 Child, would makes his dream come true of sharing not only his community but the world, a Tequila that has the secrets of Don Anastacio that conveyed to his family in order to develop an exceptional Tequila.

What better way to pay tribute than naming this Tequila "Cava Don Anastacio", a brand recognized and rewarded within and outside of Mexico for its quality and unique flavor, presented in an exquisite handcrafted bottle.



Brands



Added Value

- Awards: Cava Don Anastacio multiawarded inside and outside Mexico among them: “Agave Spirits Challenge” (México), “San Francisco World Spirits Competition” (USA), and “International Review of Spirits” (USA), Internationaler Spirituosen Wettbewerb (Germany), International Spirits Championship (Can), Councours Mondial Bruxelles.
- Hand-crafted Bottle: this Premium Tequila comes with a beautiful semi-handcrafted bottle which symbolizes the pride of a man, **Don Anastacio**, for his community. With an exclusive design for Cava Don Anastacio, in a individual box.
- Barrels: we use only Premium barrels of Canadian white oak in order to obtain an exquisite Reposado and Añejo tequila.
- Time on Barrels: 8 months for Reposado, 20 months for Añejo.
- Cold filtration: before bottling, this Premium tequila goes through a one-of-a-kind cold filtration process that guarantees its purity and transparency even in the most extreme temperature conditions.
- Oxygenation and Filtration: both processes are performed in order to achieve a unique taste in each one of the presentations: Blanco, Reposado y Añejo.



Brands

CAVA
Don Anastacio®

- Premium Brand
- Net. Cont: 750ml, 70cl
- Type: blanco, reposado, añejo



Brands



Harmony in taste, makes it the perfect ally on the preparation of the best and traditional cocktails.

This Tequila Mixto is targeted for the hotels, restaurants, bars and night clubs distribution. It is also focused in an adult / young segment.

Presentations: Silver & Gold



Awarded by:

"The 2006 International Review of Spirits"

Cava Don Anastacio Blanco – Silver medal ("Highly Recommended")

Cava Don Anastacio Reposado – Gold medal ("Exceptional")

Cava Don Anastacio Anejo – Gold medal ("Exceptional")



"San Francisco World Spirits Competition 2007"



SAN FRANCISCO WORLD
SPRITS COMPETITION

Cava Don Anastacio Blanco – Silver medal

Cava Don Anastacio Reposado – Bronze medal

Cava Don Anastacio Añejo – Bronze medal

"The Mexican Academy of Tequila "

Tequila Quiote Blanco – Second Place (2005)

Tequila Quiote Reposado – Third Place (2002)

Tequila Caballito Cerrero Reposado – First Place (2008)



"Jalisco Exportation Award 2006"

"International Spirits Championship 2011"

Cava Don Anastacio Silver – Silver medal.

El Toril Silver – Gold medal

El Toril Gold – Silver medal.



SMS - CONCURS MONDIAL DES
SPRITUEUX
— CANADA —
INTERNATIONAL SPIRITS CHAMPIONSHIP
2011



Awarded by:



“Internationaler Spirituosen Wettbewerb 2012”

Cava Don Anastacio Añejo –Silver medal

“Concours Mondial Bruxelles 2012”

Cava Don Anastacio Añejo –Gold medal

Cava Don Anastacio Silver –Gold medal



“TEQUILA.net "Best of the Best" 2012”

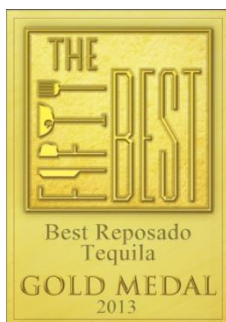
Cava Don Anastacio Reposado

Cava Don Anastacio Silver

“ WSWA Tasting Competition 2013”

Cava Don Anastacio Añejo – Doubl Gold

Cava Don Anastacio Silver - Gold



“The Fifty Best 2013”

Cava Don Anastacio Reposado - Gold



Categories of Tequila...

► Tequila.

Also called as “Tequila Mixto” or “Blend Tequila”, it has to contain at least 51% of agave and 49% of sugar cane. At Tequila Quiote, we produce the Tequila Mixto with around 65% of agave and 35% of sugar, which make it a much better Tequila Mixto than the other available on the market.

► Tequila 100% agave.

It is only made with agave, and does not have any other sugars. For this reason, it has a much intense flavor to agave than the Tequila Mixto.

Types of Tequilas...

Each category of tequila can have different types available:

► Blanco / Silver.

Which goes directly from distillation to the bottles.

► Joven / Gold.

Which is a blend between tequila blanco and tequila reposado.

► Reposado/ Aged.

Tequila Reposado needs to be aged for at least two months. The tequilas of Tequila Quiote are from six to eight months.

► Añejo./ Extra Aged

Tequila Añejo needs to be aged for at least one year. The tequilas of Tequila Quiote are aged for almost two years.



Certificated: Good Manufacturing Practices & HACCP. Kosher



Thank you!

