

PM SPIRITS PROJECT TEQUILA BLANCO

At PM Spirits, we're always on the lookout not just for superlative spirits, but also for like-minded people. When we met Jose Luis Gutierrez, we knew right away he was someone special.

Having spent years working both independently and for the Mexican Trade Commission throughout Europe – promoting and establishing reciprocity of the Tequila Denomination of Origin – Jose Luis later started working closely with producers in Jalisco in order to source and provide quality Tequila directly to European brands and bottlers.

We had been wanting to collaborate with someone on bottling a PM Spirits Project Tequila for quite some time. Jose Luis' passion for and knowledge of the spirit was apparent to us from day one, and we could think of no better person to have worked with to make this project happen. Thank you, Jose Luis.

DISTILLED AT NOM 1468 • GRUPO TEQUILERO MEXICO **BY JUAN ANTONIO GONZALEZ • SINGLE HORNO 2022**

Average agave of age:	6 years	Type of still:	copper pot
Average ripeness:	35 Brix	Still size:	3500 liters
Length of <i>penca</i>:	2.5cm	Number of distillations:	2
Oven:	brick	First Distillation:	8 hours
Cooking time:	40 hours	Second distillation:	16 hours
Extraction:	roller mill	Distillation proof:	55% abv
Yeast type:	proprietary	Resting:	15 days in bourbon casks

Each bottling is the product of one single oven, or *horno*. Distilled from 100% estate grown Blue Weber Agave and bottled at two strengths – 80 proof and 110 proof aka *still strength*. No additives, ever.

