



TEQUILA
Don
DIEGO SANTA
The true taste of Mexico

100%
BLUE AGAVE
Tequilana Weber

Explore

TEQUILA

DON DIEGO SANTA

|| Background

There was Spanish family named ***Santa*** with a long tradition in the elaboration of high quality wines in Spain and France.

Roger Santa, son of Don Diego the founder decided to expand their skills to Mexico in the latter part of the last century with a vision of developing a Tequila that includes the high standard production process of the European world with the unique handmade techniques that the family had been using for many years.

After a period of time and with the idea of increasing the quality in the production process without losing the handmade essence that gave it a distinct mark, he found just the right match to continue with the objectives of his family company: the name was ***“Destileria Rio de Plata”***.



THE distillery . ~ .



In 1943 a small tequila destillery with the name of *Destilería Río de Plata* was established in Guadalajara, Mexico.

Creators of **Tequila Don Diego Santa™**, they introduce us to three authentic and traditionally styled handcrafted tequila using only small pot distillation.



APPELLATION of origin



APPELLATION of origin



Tequila is a spirit made primarily in the area surrounding Tequila,
a town in the western Mexican State of Jalisco.

ORIGIN & **process**





THE origin & process



Tequila is a spirit made primarily in the area surrounding Tequila, a town in the western Mexican State of Jalisco.

The process of Tequila begins when a Blue Agave plant is ripe, usually 6 to 8 years after it is planted.



THE process



Leaves are chopped away from its core
after the ripeness is assessed.

THE process



The “PIÑA” (core) will be visible when all the leaves (pencas) have been cleared.

THE process



“Piñas” are hauled to the distillery where they are cut in half, chopped and put to roast.





THE process



Starches turn to sugar as the “piñas” are roasted in furnaces called “hornos”.

THE process



The roasted “piñas” are then shredded, their juices pressed out and placed in fermenting tanks or vats.



THE process



Once the juices are in the vats yeast is added. During fermenting, the yeast acts upon the sugars of the agave plant, converting it into alcohol.

THE process



The first distillation produces a low-grade alcohol and the second a fiery colorless liquid that is later blended before being bottled.





THE process

The resulting liquid is bottled to produce tequila blanco. To produce reposado or añejo it is aged in oak barrels.





THE process



After aging Tequila is bottled and then sold.

TYPES OF tequila

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The true taste of Mexico



Blanco



Tequila at it's purest
fresh, light
AND LOVELY
Agave flavor



TEQUILA blanco



Alcohol Content: 40% Alc. by Vol.



Made of: 100% Blue Agave Tequilana Weber.



Distillation method: Small batch double distillation.



Aging: **None**, two months of stabilization in temperature controlled stainless steel tanks.



Color: Crystal white



Description: Tequila at its purest, fresh, light and lovely Agave flavor.



Aroma: Herbaceous and peppery



Tasting: Excellent balance between crispness and sweetness with a long pleasant finish.



Texture: Silky



Reposado



A well crafted
TEQUILA
— of —
SUBSTANCE
AND
finesse



TEQUILA reposado



Alcohol Content: 40% Alc. by Vol.



Made of: 100% Blue Agave Tequilana Weber.



Distillation method: Small batch double distillation.



Aging: Tequila are aged for a minimum of **eight months**, blended to tequilas aged up to fourteen months, so that the finished product does not exceed the maximum ageing allowed for Reposado of one year.



Cooperage: White Oak 220 Liter casks.



Color: Dry straw with a touch of honey.



Description: A well crafted Tequila of substance and finesse.



Aroma: Notes of vanilla, honey, soft Oak and coco butter.



Tasting: Mouth filling with strength, soft tannins, a hint of sweetness, smooth and with a long lingering finish.



Texture: Silky



Añejo



SUBTLE

Smooth

Lingering



TEQUILA añejo



Alcohol Content: 40% Alc. by Vol.



Made of: 100% Blue Agave Tequilana Weber.



Distillation method: Small batch double distillation.



Aging: Aged for a minimum of **twelve months**, blended to Tequilas aged far longer. The final blend average is about eighteen months.



Cooperage: White Oak 220 Liter cask.



Color: Honey and toasted almonds



Aroma: Notes of vanilla, soft Oak, fresh tobacco and apples.



Tasting: Mouth filling, vanilla, hints of tobacco and Oak, balanced with strength and a long smooth finish.



Texture: Velvety.



Quality facts



- 🌿 Outstanding quality - distilled from only **100% Blue Agave** Tequilana Weber.
- 🌿 **Estate grown agave.**
- 🌿 Hand made artisan product.
- 🌿 Multiple destillation process
- 🌿 **Kosher** Certified.
- 🌿 Artisan product utilizing small batch pot distillation.
- 🌿 Oak barrel aging.
- 🌿 Limited production.
- 🌿 Very unique and memorable packaging that clearly communicates premium tequila and capturing "**The True Taste of Mexico**".
- 🌿 Produced and bottled by one of the most highly respected producers in Guadalajara, Mexico, "Destilería Río de Plata"
- 🌿 It is exported to the U.S.



Quality facts



The important thing of course is what's in the bottle, not the bottle itself. Yet, the tall, beautifully shaped glass container and the traditional label of

TEQUILA DON DIEGO SANTA

speak of the history, the tradition, and to Mexico's cultural soul.



LAST awards



JUDGED ONE OF THE world's best tequila

Last Awards



blanco

2015

*Review by the Beverage
Tasting Institute (BTI)*



reposado

2015

*Review by the Beverage
Tasting Institute (BTI)*



añejo

2015

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