

modern Distillery Age



Spirits of Mexico at Toloache Mexican Bistro



More than 60 expressions of agave spirits were sampled at Polished Palate's Spirits of Mexico tasting at Toloache Mexican Bistro in Manhattan on April 22. There were blancos, reposados, añejos and extra añejos from Tequilas 55, Alma de Agave, Antiguo de Herradura, Arette Unique, Capaz, Casa 1921, Casa Noble, Cazadores, Chinaco, Corralejo, Corzo, Don Celso, El Capo, El Jimador, Herradura, Inocente, Milagro, Penacho Azetca, Tequila Rack, t1 Tequila Uno — as well as mezcals from Scorpion and Fidencio.

Jack Robertiello of *Drinks Ink* (and cohost of the annual Spirits of Mexico Tasting Competition in San Diego) hosted the first of three seminars at Toloache. Guests were led through an actual judging session using guidelines applied in the formal competition. Joining Robertiello was Juan Coronado, Brand Ambassador of Tequila Cazadores and Corzo, the seminar sponsors. Ana Maria Romero Mena, a 'Catadora' (taster) and a 'Maestra Tequilera' (master distiller/blender of tequila) introduced seminar attendees to her new book, *Los Aromas del Tequila, El Arte de la Cata (The Aroma and Art of Tequila Tasting)*. Mezcal was explained by Arik Torren of Fidencio Mezcal and Barbara Sweetman of Caballeros Inc. (maker of Scorpion and Mijes Mezcals).

Guests at the Spirits of Mexico tasting bid at a silent auction benefiting the Sky Ranch foundation, which has helped troubled youth for 50 years. The auction raised about \$800 via product donations from participating brands