

Name **Tequila**

Country of origin **Mexico**

Country **Indonesia**

Date of registration:
18/07/2016

TEQUILA



Source: DGIP, Google

Main characteristics/features

Tequila refers to an alcoholic beverage made from the distillation of must from the blue agave (*A. tequilana* Weber azul). Tequila is coloured or clear, and most often made with a 38 % alcohol content or higher. Its colour, odour and flavour depend on the ageing process. There are five types of tequila: Silver (Blanco or Plata), Gold (Joven or Oro), Aged (Reposado), Extra-aged (Anejo) and Ultra-aged (Extra Anejo).

Geographical area

The Tequila production area is in the north western Mexican state of Jalisco, and limited municipalities in the states of Guanajuato, Michoacán, Nayarit and Tamaulipas, which are in the central part of Mexico.

Production/processing

Tequila is distilled from the juice of the pias, the heart of the blue agave plant. Planting, trimming, fertiliser use and other operations must be carried out according to the rules established by the Tequila Regulatory Council of Mexico (1994). Harvesting is done with tools designed to cut off the leaves to the plant's base, leaving only the head or heart of the agave. The harvested agaves are put into large ovens to break down their complex fructans into simple fructoses. This process takes between 24-35 hrs. The centre of the agave is mashed or shredded to separate the fibre from the juice. The extracted juice is then poured into large barrels or tanks to ferment. This process takes about 3-5 days. When fermentation is complete, the juice that has been resting for 30-48 hrs will be distilled twice to produce a clear liquid at 35-55 % alcohol content (70-110 proof), which is now called tequila. Aged tequila (or Reposado) must be aged in a natural oak container or holm oak for at least 2 months. Extra-aged tequila (or Anejo) must be aged in a natural oak container or holm oak, which can contain up to 600 litres, for at least one year. Ultra-aged tequila (or Extra Anejo) must be aged for at least 3 years. Finally, the tequila is filtered and bottled.

Link between product and territory

Both natural and human factors are necessary to produce tequila. Jalisco is a mountainous area with sandy, mineral-rich red soil in the highlands, and black earth in the valleys. The soil in the area is suitable for planting the blue agave plant. Tequila production dates back to before the Hispanic era, when the Aztecs fermented and boiled water from local plants such as the maguey or agave to make a beverage similar to beer called octli, also known as pulque. The Spanish settled in the area in 1521 and renamed the drink as makewine and the agave plantation as the City of Tequila. In 1656, the manufacturing process for this type of alcohol was developed, by taking the pulque to be distilled into an alcoholic beverage and naming it tequila after the small city in the valley west of Guadalajara.

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Competent authority Directorate General of Intellectual Property,
<http://www.dgip.go.id/>

GI rights holder/GI association Consejo Regulador del Tequila, A.C.

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Type of product Spirits

Control body DGIP

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Websites <https://www.crt.org.mx/>