MI CASA TEQUILA

EXTRA AÑEJO SMALL BATCH

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Founded by the Rodriguez family, Mi Casa Tequila is the first certified tequila that uses 100% estate owned agave from Michoacan. Originally launched over a decade ago and recently given new life, its unique offerings include certified 9 year extra añejo Single Barrel and Small Batch as well as 10 year stainless steel rested blanco.

ABOUT THE PROJECT

Together with Fidencio Spirits, the Rodriguez family relaunched the brand with a phased roll out of previously produced tequila from Mi Casa. Phase 1 includes tequila that was bottled over a decade ago and is at least 10 year glass conditioned blanco, reposado and añejo. Phase 2 features a new label design by co-owner Eli Rodriguez and also includes tequila that was produced over a decade ago that had never been bottled. After 9 years in used oak barrels or 10 years in stainless steel tanks, these expressions are a rare perspective in regards to terroir and time.

MAGUEY / AGAVE

Tequilana (A. Tequilana Weber Azul)

FARM / DISTILLERY

Michoacan / Casa Tequilera de Arandas NOM 1499

OVEN / FUEL

Autoclave / Steam

MILL

Roller mill

FERMENT

Stainless steel (without bagasso)

DISTILLATION

2x in alembic of stainless steel and copper

AGING

8 barrel blends of 9 years in used American whiskey barrels, first fill

NOTES

Varies by batch

ABV

43% - 46%