THE CHEMISTRY OF TEQUILA

HOW IS TEQUILA MADE?

Tequila is made in selected states in Mexico from blue agave. The heart of the plant is heated to break down polysaccharides into sugars. These sugars are extracted and fermented with yeast. The resulting mixture is then distilled and diluted.

DIFFERENT TYPES OF TEQUILA

- **BLANCO**
  - Not aged dilute distillate
- **JOVEN**
  - Some aged tequila added
- **reposado**
  - Aged for at least 2 months
- **ánějo**
  - Aged for at least 1 year
- **extra añějo**
  - Aged for at least 3 years


The above compounds are formed as the lignin in the wood breaks down and further oxidation reactions occur. Many of them are also found in other barrel-aged alcohols.