

# SIEMBRA

**‘Drinks Professional of the Year’ (David Suro-Piñera)**  
- Next Wave Awards 2022, Vinepair

**‘Suro-Piñera is pushing the agave spirits industry toward greater traceability and transparency.’ - Washington post**

**Year Founded: 2005**

**Region: Jalisco, Mexico**

**Owner: David Suro-Piñera**

**Fun Fact: Siembra Valles Lowlands and Siembra Azul Highlands are the projects of David Suro**

**-Sustainable-**

When Guadalajara-born David Suro opened his Philadelphia restaurant Tequilas in 1986, he was immediately confronted with a concerning reality: the tequilas available in the Northeast US were all bad. Determined to serve up an authentic Mexican experience to his guests, he embarked on a decades-long quest to create a delicious, traditional tequila that



he could serve in good conscience. Twenty years later, Siembra Azul was finished. Working with the Vivanco family at their distillery in Arandas, David and his “dream team” of experts had created the flavor profile that makes Siembra Azul’s small batches perennial sellouts. The following decades would see an exploration of terroir that expanded Siembra to the Valles region of Jalisco, at the very distillery where David first fell in love with tequila: Destilería Cascahuín. As he grew into the tequila industry, David became further disturbed by the industry’s trends toward industrialization, cultural rejection, and labor exploitation. He witnessed billion-dollar conglomerates actively squeezing family producers and lobbying for legislation that would damage the tequila, agave, and people who tend them. He fought against these trends by advocating production transparency and consumer education, and still does. It’s why our bottles have detailed batch-specific production data: the more you know, the better off we’ll all be. Our traditional productions highlight our agave’s character, and we write our methods and sourcing info on every bottle so you can know we treated it well—and why your spirit tastes like it does. It’s not a paradox; it’s a necessity. Our traditions date back to Mexico’s ancient lost civilizations, and our plan is to carry them forward through practice and education.

# SIEMBRA VALLES

**NOM 1123. EL ARENAL.**

**'The Better Brands of Today'**

**- PUNCH**

Jimador Manuel Romero harvests agave for Siembra Valles, with Cascahuín mountain in the background. Cascahuín means "hill of light," as the mountain attracts lightning from passing storms. It's the defining topographical feature of the region, and all Siembra Valles tequilas are distilled at family-owned Destileria Cascahuín. Due to the characteristic terroir of this region, tequilas from the Valles, overall, have themes of minerality, notes of pepper, and are more robust. The first thing one notices about this tequila is the pristine color and motion of the spirit. Siembra Valles starts with the silky texture on the palate. Immediately, strong and sweet aromas of cooked agave rise to the nose, ranging from citrus to earthy. This prevalent agave scent and taste is a reflection of the process at Cascahuín; principally the use of the agave bagasse in fermentation. One can taste the earth of Arenal, and the masonry of Cascahuín's ovens. The flavor-rich Siembra Valles juice is also glass aged in Garrafones (Demijohns) to mature into a stunning masterpiece.



Glass aging is a traditional process we use for Siembra Valles High Proof and Siembra Valles Ancestral that allows the flavor compounds to stabilize so that all elements can be presented on the palate. When you ferment with bagasse more sugars and other flavorful elements contribute to the chemical reactions that happen during fermentation. Most, if not all, tequila producers do not ferment with Bagasse. All of the mosto (must) for Siembra Valles is fermented with Bagasse.



## **Blanco**

This peppery lowlands Blanco boasts the region's famous volcanic minerality. It's unmistakably Valles, and is favored by bartenders for its versatility and character. The first thing one notices about this Tequila is the pristine color and progression of the spirit. Starts with the silky texture on the palate. Immediately, strong and sweet aromas of cooked agave rise to the nose, that go from citrus to earthy. This prevalent agave scent and taste is a reflection of the process at Cascahuín; principally the use of bagasse in fermentation. This spirit coats your mouth with dry spices, dates, figs, the buttery aroma of orange blossoms, flowers and copper notes straight from the still. The finish is dry, elegant, and complex; reminiscent of jasmine and lime peel. Once the glass is empty, smell the strong cooked agave and butter scents left.





## Blanco Highproof

This assertive 94-proof Blanco borrows production techniques from maestro mezcaleros. Flavor profiles vary by batch, but it's always an experience in Valles terroir. This special blanco was bottled with creative bartenders and demanding palates in mind. While shaping the flavor profile for Siembra Valles Blanco, the team at Cascahuin kept coming back to taste the spirit at still-proof. The Rosales family has developed a slow distillation process that yields a Tequila at 92 proof. Lastly, Valles High Proof is rested for 11 months in glass demijohns for a truly unique experience.

Valles High Proof has the same pristine color with complex organoleptic elements and body. Beginning with a silky texture, Valles High Proof has the strong aromas of cooked agave you expect from Siembra Valles. The prevalent agave scent and taste is due to the use of bagasse in fermentation. At this higher alcohol content, Valles High Proof coats your mouth and has a complex, invigorating finish.



## Reposado

This young reposado is strong in agave flavors and features mellow wood notes from Siembra's proprietary oak barrels. Our aged program emphasizes the agave-wood balance; this is an agave-dominant reposado. Siembra Valles Reposado is our first aged expression from the Valles. Our aged program uses only proprietary oak barrels used previously for our Siembra Azul project. Delicately aged for 3 months in Missouri white oak, allowing us to create harmony and balance between the unique characteristics of this American oak and the Tequila. This Tequila shows just how inviting a reposado can be.

Siembra Valles Reposado has a clean, bright appearance with the color of straw from the American Oak. Shortly after pouring, the aroma of cooked agave, fresh peppercorn, and walnut rush to the nose. After minutes, the bouquet opens with hay, mint, grapefruit, cardamom and more pepper. All of these notes are characteristic of the valley region. On the palate, the juice has a natural sweetness reminiscent of almond, honey and vanilla from the barrel interacting with the mint, minerals and roasted notes of the agave. The finish has a pleasant bitterness signifying the maturation of the juice in the Missouri Ozark barrels.



## Añejo

Siembra Valles Tequila Añejo is a premium, aged tequila made from 100% blue weber agave grown in the lowlands of Jalisco, Mexico. Produced using traditional methods, including slow cooked agave in brick ovens, crushing the cooked agave using a tahona, and then fermenting the juice with natural yeast.

After fermentation, the tequila is double distilled in copper pot stills, which creates a smooth and complex flavor profile. The Añejo expression is aged for 16 months in American white oak barrels. The resulting tequila has a rich amber color and a complex aroma of cooked agave, cinnamon, vanilla, and caramel. On the palate, it is full-bodied with a smooth and velvety texture, and flavors of toasted oak, vanilla, and dried fruit. The finish is long and satisfying, with a pleasant warmth and a subtle hint of sweet agave.



## Ancestral

Siembra's founder, David Suro Piñera, pays tribute to his own ancestry with the Siembra Valles Ancestral label, which proudly features the Piñera family coat of arms in red. Siembra Valles Ancestral is the return to the original roots of Tequila, when the process was more important than mass production. The methods of this spirit make it the reuniting element of an agave distilled family. With the use of pit ovens, hand maceration, and wood distillation, Siembra Valles Ancestral is bringing Tequila back to practices long abandoned in the name of efficiency, introducing historical flavors, while boldly charting a sustainable path forward. Glazes the mouth with a soothing silky feel. Herbaceous tones and sweet, cooked agave dominate the forefront as undertones of pine, bitterness, and smokiness linger. Citric accents that are standard for Distilleria Cascahuin are present in the spirit and intensify after resting for about five minutes in a glass. The inviting aroma of orange blossoms and a warm earthy feel from the agaves roasted in an earthen pit oven add to the complexity of this expression. The finish is a combination of sweet, earthy, and herbal; boasting the complex flavors of agave untouched by machine.

# SIEMBRA AZUL

**NOM 1414. ARANDAS.**

**'18 Best Tequilas in the World'**

**- Men's Journal (Siembra Azul Blanco)**

Siembra Azul's agave is sown in the red clay soil of the Highlands region of Jalisco, where proud tequileros produce approachable, citrusy tequilas. Produced at the Vivanco family distillery in Arandas, Siembra Azul explores the impact of music in production and highlights the Highlands' distinctive terroir. Siembra Azul (Blue Harvest) is a small-batch, artisanal tequila made from only the finest blue agave in the Highlands of Jalisco, Mexico. The highland terroir creates approachable, fresh tasting tequilas. The deep red soil is plentiful in minerals that enrich the agaves and ultimately, the flavor of the tequila. High elevations, cold winters, and a dry climate put the agaves under stress that produces complex starches. These starches, later turned into sugars, develop into stimulating flavors during fermentation. Agaves in the highlands live longer and yield higher sugar contents. Some Blue Weber Agaves in the highlands can weigh up to 200 pounds and live up to 10 years before reaching maturity. Siembra Azul is the result of a meticulously monitored production process which is supervised by a carefully assembled team of tequila connoisseurs. Leading this team is David Suro-Piñera, whose lifelong quest for the highest quality tequila propelled him to create Siembra Azul. Siembra Azul's trademark, "The Future of Tradition," is Suro-Piñera's mission. His intent is to create transparency in tequila production and educate the drinking community about tequila so it can finally be accepted as one of the most complex spirits in the world. What makes tequila so complex is the effect of terroir on a plant that takes up to a decade to mature. Due to the varied history and culture as well as a decade of seasons, sunlight and rain, one will find a stunning diversity field to field, generation to generation, and even plant to plant.







## Blanco

Siembra Azul Blanco is a pristine double distilled spirit, with a fresh taste of vivid fruit, citrus and herbaceous aromas. The appearance is crystal clear, like spring water, with a viscosity that lightly coats the glass upon swirling. The first waft will bring elements of lemon balm, the dry red earth of the highlands, and traces of allspice and olive brine. Upon first sip, you will find this tequila is full of life with a sweet yet dry start. Citrus notes, smoked agave, geraniums and tobacco follow. This assertive tequila has serious complexity with uplifting freshness as the palate cascades with sweet florals and cooked green peppers. Finishes dry and bright in a way that balances fresh cucumber with kaffir lime flavors and hints of cracked pepper.

**The 18 Best Tequilas in the World - Men's Journal**  
**96/100!** - Drinkmemag



## Añejo

This Añejo has a legendary status in the Siembra Spirits portfolio. The bold profile comes from 18 months spent resting in Ozark Mountain American Oak with a medium toast. Siembra Valles's Añejo is an elegant and robust spirit featuring a subtle yet complex flavor profile with notes of cinnamon, tobacco, raspberries, black olives, vanilla, coconut and butterscotch among many others. The spirit offers a prolonged finish, and is best enjoyed neat in a large snifter.



## Reposado

After a 5-year hiatus, Siembra's highlands reposado returns with the same brick oven and American oak barrels that started our project in 2005. Sweet on the nose, this spirit epitomizes the balance of wood and agave. Siembra Azul fermentation, like every tequila made at NOM 1414, is serenaded by classical music. The yeast, which is specially designed for tequila production, seems to respond to the rhythm as it bubbles in large steel tanks. It's not exactly traditional, but the yeast is having a good time. Copper stills are the gold standard for tequila distillation and one of the major reasons that Siembra Azul tequilas are often noted as tasting "clean." Copper wicks out sulfur compounds in distillation, allowing more delicate flavors to surface on the palate. 50% of this reposado is Viva México, aged for less than a year in Kentucky Bourbon barrels. In an effort to preserve our flavor profiles, Siembra barrels only ever touch Siembra.