

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

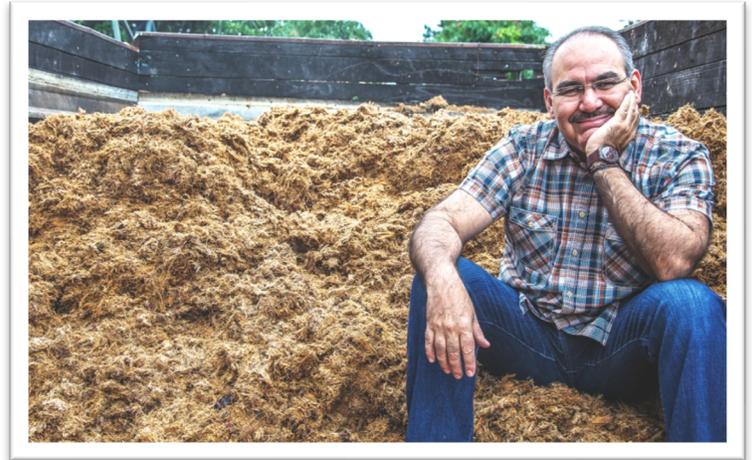
Region: Jalisco, Mexico

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 Cascahuín 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.



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 Destileria 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.



Aniversario Joven

A stunning first-ever Joven bottled under the Siembra Valles label. The Siembra Spirits Aniversario series is an annual release of unique and carefully selected Tequilas showcasing the most outstanding examples of traditional production. This limited release is a 2-month Reposado rested in American and French Oak, blended with Blanco. As a tribute to Destileria Cascahuin founder Salvador Rosales Briseño, his image is featured on the front label.

Aroma: Very strong cooked agave and minerality, with subtle barrel influence and faint vanilla notes.

Taste: Pronounced minerality with notable agave flavors; light caramel from the barrel complements the cooked agave.

Finish: Concludes with lingering light sweet notes, maintaining an impressive balance between agave and subtle barrel characteristics. High-proof blanco carries the agave through this aged spirit until the very end.

Gold - San Francisco World Spirits Competition

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**

SIEMBRA ALTEÑO

NOM 1139. JALISCO.

Iron-rich crimson soil. Copper alembic stills. Historical flavors. Siembra Alteño Tequila is produced from agave grown in the iconic soil of the Tequila Highlands around the Camarena family distillery in Arandas, Jalisco. A team of jimadores in tequila making is more than just workers—they are a family, bound by tradition and dedication. As guardians of the agave fields, their passion for the land and their craft runs deep, passed down through generations. With skilled hands and hearts full of pride, they ensure that every plant is harvested with care, honoring the legacy of tequila-making with every swing of the coa. We're picky. Mature agave is central to traditional tequila production; years of maturation impart great depth of flavor. Some newer production methods can mask younger, lower-quality agave. Our agave-centric methods demand great raw material. Master Distillers José Lorenzo Coronado Padilla and Vicente Coronado Padilla are true artisans, blending experience, passion and commitment in every drop they produce. This craft is a deeply ingrained heritage, passed down from their father, Don Lorenzo Coronado, and now to their daughters, Lizbeth and Isabel Coronado, continuing a long lineage of tequila making. Their expertise is not just learned but lived, honed over generations of refining the distillation process.



Roasting • Brick Oven

A room-sized, wood-fired oven that is filled with agave and heated for days. The use of brick ovens is a hallmark of traditional tequila production, and the aromas are incredible. We never use diffusers or autoclaves because we care about tequila and the earth.

Extraction • Roller Mill

Once cooled, every ounce of agave used for Siembra Alteño is pressed with a mechanical roller mill. This method ensures that every drop of sugar-rich juice is carefully extracted from the beautifully caramelized piñas.

Fermentation • Wooden Vats

Since it is vital to flavor development, Carlos and David wanted to pay particular attention to fermentation. Siembra Alteño is spontaneously fermented in wooden vats with native yeast proprietary to the Alteña distillery.

Distillation • Copper Stills

The entire distillation process is imbued with the Camarena family history. Both runs are carried out in copper stills, with the second run in stills that belonged to Carlos' grandfather. The first distillation is carried out with the agave fibers to provide the most flavor possible. The second run is cut at 55%, then brought down to 46% with proprietary spring water.



Blanco Tequila

A celebration of a friendship that goes back decades, Siembra Alteño is a collaboration between Master Distiller Carlos Camarena and David Suro. Siembra Spirits is proud to showcase this exquisite representation of Highlands Tequila.

Agave: 100% Blue Weber
Oven: Traditional Brick Oven
Mill Type: Roller mill
Fermentation: Fermentation in Pine Wood Vats
Still Type: Copper Alambique
Distillation: Double Distillation to 55%

SIEMBRA MET'L

MICHOACÁN.

Siembra Metl is our way of celebrating ancestral mezcal producers. We bottle the small productions of family producers, pay them handsomely and don't ask them to change a thing, and then bring the mezcal to the US so those maestros can be appreciated outside of their communities. Siembra Metl is currently featuring maestro Jorge Pérez and his family. Jorge and his son Miguel distill just meters away from their home, planting and harvesting agave in the surrounding area as they work.

Roasting

Earthen pit

Ancestral mezcal practice is to fire wooden coals at the base of a pit, cover them with agave fibers, pile on raw agave, cover with leaves and fabric, and then bury the entire mound. After five or so days, when the trapped heat has roasted the agave, it's all dug up and the agaves are macerated and fermented.

Extraction

Mallets and Canoes

Mezcaleros use handheld oak mallets to mash roasted agave in hollowed out "canoes." The canoes fill with agave fibers and juice, and are then drained into the fermentation tank. Different types of wood (Jorge Pérez uses eucalyptus, willow, and oak) impart different flavors.

Fermentation

Brick Basin w. Pulque and Spring Water

Pulque is fermented agave sap. It's a traditional central-Mexican drink, and it's an effective starter for mezcal fermentation, though that's an uncommon use in this region. Using brick helps carry over yeast from each fermentation, aiding the process and developing complex flavors.

Distillation

Oyamel and Ash Filipino-Style Still with Copper Serpentine

The brutal Manilla-Mexico slave trade brought Filipino families in the 1500s, and they brought experience distilling fermented coconut. They introduced their wooden still designs to the also-enslaved indigenous Mesoamericans, who often distilled in clay. Wood stills became popular, and still are among ancestral producers.



Espadin Tequila

Agave species: inaequidens. Roasted in underground pit for 45 days. Fermented 12 days in brick basins with spring water and 20L of pulque.