

LAGRIMAS

‘Four up and coming Tequila brands to keep an eye on’

‘This brand’s offerings are a veritable playground for anyone interested in terroir’

- Bottle Raiders 2025

Lagrimas is produced in collaboration with the Rosales family of Tequila Cascahuin, lead by current Master Distiller, Salvador “Chava” Rosales Trejo – the third generation of his family. Their distilling tradition dates back to 1904 in El Arenal, Jalisco; within the heart of the “Valley” of Tequila. Lagrimas del Valle translates to “Tears of the Valley” – representing the tears that form both on a tasting glass from high quality Agave spirits, as well as the “tears” or condensed spirits falling into the still, the transformation of Agave into Tequila itself. The centuries-old belief held by French winemakers is that every plot of land is inherently unique - shaped by its soil, flora, fauna, altitude, and orientation - and therefore produces a wine unlike any other. Lágrimas del Valle embraces this philosophy with its Vintage, “Rancho Único” (Single Ranch) Tequila, celebrating the individuality and distinct character of each specific agave-growing site.



La Sabina Plata

‘12 best sipping tequilas to enjoy neat in 2025’ - Men’s Journal

‘Leading Craft Sipping Tequila’ - Men’s Journal

Sings soulfully with a true sense of place. It’s mineral-forward, with slate, clay. Then, out of nowhere, a touch of tropical fruit flexes its muscles. It all makes for one memorable sip.

- Men’s Journal

Rancho Location: La Romita, Guanajuato

Elevation: 1,760m

Average Agave Brix: 37%

From "La Sabina," the first ranch harvested from the state of Guanajuato. A high-elevation ranch surrounded by mountains. The exceptional quality of this Tequila is a result of drastic weather conditions and unique terroir: dark, dry and dense soils - with "Huizache" (Sweet Acacia) trees interplanted with Agave. Wildly unique with bright green herbs, and hints of Palo Santo, Chalk, Guava, and lightly roasted parsnip.



La Sabina Reposado

Rancho Location: La Romita, Guanajuato

Elevation: 1,760m

Average Agave Brix: 37%

Maturation: 3 months in 3rd & 4th fill ex-bourbon casks

From "La Sabina," the first ranch harvested from the state of Guanajuato. The ranch itself punctuated by drastic weather conditions amidst dark, dry and dense soils. As a reposado, we see notes of lightly toasted marshmallow, pumpkin pie filling, and rich custard – highlighted by hints of violets, citrus and cream soda, with a sweet round character.



El Sabino Plata

Rancho Location: Teuchitlan, Jalisco

Elevation: 1,261 Meters

Average Agave Brix: 40%

El Sabino is located near Teuchitlan, the home of the Guachimontones, a UNESCO world heritage site - the circular pyramids featured in the logo for Lágrimas del Valle. This particular ranch having exceedingly high-quality agaves. El Sabino Plata showcases aromas of fresh mint, lemon tea, eucalyptus and citrus, and on the palate - minerality, cooked agave, oregano and fresh herbs, with a buttery mouthfeel.



La Loma Plata

Rancho Location: Villamar, Michoacán

Elevation: 1,540 Meters

Average Agave Brix: 38%

La Loma is the Fourth Field harvested for Lágrimas del Valle - the first to come from the state of Michoacán - selected for its high-quality agave. It showcases an agave forward presence, with hints of citrus peel, ripe melon, roasted pine nuts, & clover - with a punctuated and layered palate, bright citrus notes, subtle minerality and rich agave throughout.



La Loma Reposado

Maturation: 3 months in 3rd & 4th Fill Ex-Bourbon Casks

Rancho Location: Villamar, Michoacán

Elevation: 1,540 Meters

Average Agave Brix: 38%

La Loma is the fourth field harvested for Lágrimas del Valle, but the first from the state of Michoacán - the Reposado rested for just 3 months. It showcases notes of tangerine, canela, and lemongrass, all around a core of roasted agave, anise, salted caramel, and cantaloupe.