TEQUILA MYTHS

Tequila Myth #1: There's a worm in tequila.

There is **no worm** in Mexican-bottled tequila. Yes, some American-bottled brand(s) put one in their bottle to impress the gringos and boost sales, but it's only a marketing ploy and not a Mexican tradition.

Tequila Myth #2: Tequila is made from cactus.

Tequila is made from distilled sap from hearts (piñas) of the agave or maguey (pr. 'mah-gay') plant. No Mexican alcoholic drink is made from cactus. However, cactus is used in some fruit drinks, salads and other food items.

Tequila Myth #3: Tequila and mezcal are the same thing.

Technically, tequila is a type of mezcal, but mezcals are not tequilas. They both derive from varieties of the plant known to the natives as 'mexcalmetl.'

Tequila Myth #4: Tequila is only bottled homebrew.

Tequila is not moonshine: it is carefully distilled and aged, although each company has its own system, process and quality control. Most manufacturers take considerable pride in their production, especially of the limited quantity anejo varieties that are carefully aged for up to four years in oak barrels.

Tequila Myth #5: The best tequilas cost the most.

Price isn't always a good way to judge things. A lot of the cost may go to fancy packaging, designer bottles, large advertising campaigns and simply to status.

Tequila Myth #6: All tequilas are the same, only the bottles are different.

Tequilas vary according to the company making them, the process and the growing environment. The temperature, soil, types of equipment, age of the plants and the means by which the plants are baked and aged all affect the flavour and body.

Please!! Be careful drinking too much tequile, as same as the other kind of drinks, too much can cause you problems. Please!! Don't drine I you drink!!



Muñecodesigns@crazyparty.com

Info-from:

impinwww.iaachadwick.comrequilarequila.iadex.html



TEQUILA Night

by the

Mexican Student Association

@ UCR