



## Tequila Mezcal Challenge Competition Categories

<p><b>Mezcal:</b> This is defined to be the overall category for the following sub-categories: Tequila, Mezcal, Sotol, Raicilla, Bacanora, Comiteco and Agave Spirits.          Note: It is the author's belief that mezcals of any sub-category should not be judged differently from others based upon production methodology such as organic, biodynamic, aged on barrels of different wood types, single estate, or any other term of differentiation other than the ones listed below. The category numbering scheme for each sub-category is based upon the one established for Tequila.</p>		
<p><b>Sub-Category: Tequila</b> (made only from Blue Weber Agave)</p>		
Category #	Style	Remarks/Definition
700	Blanco	Unaged, also called Silver, Platinum, Plata, Crystal
701	Reposado	Aged more than 2 months and less than 1 year
702	Añejo	Aged more than or equal to 1 year and less than 3 years
703	Flavored/Infused	Includes the following product styles based on Nut, Bean, Seed, Fruit, Herbal, Cream, Vegetal, Bitters, Meat, and Smoked
704	Blended	Either blended Tequila of the same style or blended aged styles
705	Joven/Gold/Oro	This category has a variety of meanings. Joven means young (aged less than 2 months or Joven is also called Gold the result of blending 100% agave Tequila (Blanco with aged or extra-aged styles)
706	Extra Añejo	Also called Grand Añejo; aged three 3 years or greater
707	Crystalino	This category is essentially añejo, or aged <b>Tequila</b> that has been filtered to remove the color. The result is a <b>Tequila</b> that has the complexity and character of an añejo with the crisp, bright notes of a blanco
708	Mixto/Golden	Less than 100% agave; a mixed tequila, meaning some agave and additives such as sugar, glycerin, oak tree extracts, and caramel coloring. Golden Tequila is typically a mixto Tequila
709	Other	This covers such products as Agave Wine or Pulque

<b>Sub-category: Mezcal</b> (made from 30 different types of agave plants, but not Blue Weber Agave)		
<b>Category #</b>	<b>Style</b>	<b>Remarks/Definition</b>
720	Blanco	Unaged, any type of agave
721	Reposado	Aged 2 to 12 months
722	Añejo	Aged 1 year to 3 years
723	Pechuga	Includes the following product styles based on Nut, Bean, Seed, Fruit, Herbal, Cream, Vegetal, Bitters, Meat, and Smoked
724	Ensemble	2 or more different agave species mixed together
725	Joven	Unaged or aged less than 2 months
726	Extra Añejo	Must be aged more than 3 years
729	Ancestral	Agave plant that is at least 20 years old
<b>Sub-Category: Sotol</b> (Chihuahua based product made from the Desert Spoon, a cross between a Yucca and an Agave plant)		
<b>Category #</b>	<b>Style</b>	<b>Remarks/Definition</b>
730	Plata	Unaged
731	Reposado	Aged up to 1 year
732	Añejo	Aged at least 1 year
733	Pechuga	Includes the following product styles based on Nut, Bean, Seed, Fruit, Herbal, Cream, Vegetal, Bitters, Meat, and Smoked
734	Ensemble	
735	Joven	
736	Extra Añejo	
739	Ancestral	
<b>Sub-Category: Raicilla</b> (Southwestern Jalisco, near Puerto Vallarta based, 3 agave types are used); Blanco unaged; Joven- < 1Yr; Reposado- 1 to 2 Yrs; Añejo- > 2Yrs		
<b>Category #</b>	<b>Style</b>	<b>Remarks/Definition</b>
740	Blanco	
741	Reposado	
742	Añejo	
743	Pechuga	Includes the following product styles based on Nut, Bean, Seed, Fruit, Herbal, Cream, Vegetal, Bitters, Meat, and Smoked
744	Ensemble	
745	Joven	
746	Extra Añejo	
749	Ancestral	
<b>Sub-Category: Bacanora</b> (Sonoran based, from the wild Pacifica agave plant)		
<b>Category #</b>	<b>Style</b>	<b>Remarks/Definition</b>
750	Blanco	
751	Reposado	
752	Añejo	
753	Pechuga	Includes the following product styles based on Nut, Bean, Seed, Fruit, Herbal, Cream, Vegetal, Bitters, Meat, and Smoked

754	Ensemble	
755	Joven	
756	Extra Añejo	
759	Ancestral	
<b>Sub-Category: Comiteco</b> (agave <i>Atrovirens</i> Haw) is native to Chiapas, it is decanted sap that is fermented like Pulque and then distilled		
760	Blanco	
761	Reposado	
762	Añejo	
763	Pechuga	
764	Ensemble	
765	Extra Añejo	
769	Ancestral	
<b>Sub-Category: Blended Categories</b> , this sub-category represents blends of different Mezcal categories such as Mezquila, a blend of Mezcal & Tequila		
<b>Category #</b>	<b>Style</b>	<b>Remarks/Definition</b>
770	Blanco	
771	Reposado	
772	Añejo	
773	Pechuga	Includes the following product styles based on Nut, Bean, Seed, Fruit, Herbal, Cream, Vegetal, Bitters, Meat, and Smoked
775	Joven	
776	Extra Añejo	
<b>Sub-Category: Agave Spirits</b> , this category covers all producers outside of Mexico		
<b>Category #</b>	<b>Style</b>	<b>Remarks/Definition</b>
780	Blanco	
781	Reposado	
782	Añejo	
783	Flavored/Infused	Includes the following product styles based on Nut, Bean, Seed, Fruit, Herbal, Cream, Vegetal, Bitters, Meat, and Smoked
784	Blended	Either blended Agave Spirits of the same style or blended aged styles
785	Joven	
786	Extra Añejo	
<b>Category #</b>	<b>Style</b>	<b>Remarks/Definition</b>
790	Cocktails	Canned/bottled/boxed Premixed Tequila Cocktails
795	Mixers	Tequila Cocktail Mixers

### Tequila Mezcal Challenge

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