



Porfidio Tequilas by F. Sot Fitzgerald

Without fail, American drinkers drink tequila thus- lick a patch of salt off the base of the area between one's thumb and forefinger, knock back the shot of tequila, and bite the lime. The immediate result is facial contortions and the exclamation, "WOOOOO!!!"

Who thought up this barbarism? I do not know. I can only guess that it was a weird but workable solution to a simple problem- really rotten tasting tequila.

For shame that this has become the image of tequila drinking in the U.S., for there are really some marvelous sipping tequilas to be found.

Take Porfidio tequilas. Note the bottles- hand blown and with a little glass suajaro cactus growing from it's bottom. Very attractive.

Porfidio Plata comes in a pale blue bottle. It's 80 proof, and 100% Blue Agave. It is triple distilled and by virtue of being a plata we know that it was not aged- rather, it was bottled within 60 days of distillation. It is grassy, a little smoky, and has a crisp spearmint note that makes it especially delightful on ice. It's a truly remarkable tequila. (Rating ****1/4) ([Click here to order Porfidio Plata Tequila](#))

Porfidio Anejo Single Barrel is aged at least a year and is a great tequila, especially for those who have never tried tequila or who got sick on it once and are looking to get back in the tequila saddle again. Anejo is a deep gold color, clear, and sweet, boasting a big caramel type note that swallows up much of the tequila taste. Tequila snobs might crow that this note is a bit over the top, but truth be told, it is very tasty. (Rating****1/2)
([Click here to order Porfidio Anejo Single Barrel Tequila](#))

Oh yes- in case you forgot what tequila is and how it differs from mezcal...

As the folks at About.com put it,

"Mezcal is not a Tequila, however, Tequila is a Mezcal. The two main differences are in the "Maguey", or type of Agave plant that is used, and in the cooking part of the distillation process. Tequila is made from only the Blue Weber Agave but, Mezcal can be made from eight different agaves."

And tequila is so named for because it is originated in a town called Tequila in the Mexican state of Jalisco. These days, any 51% Agave

mezcal coming from Jalisco can legally be called tequila. And, oh yes, for mezcal to be mezcal it must have 80% Agave. The other 20% maybe white lightning made from cane- which is cheaper and harsher.