



# AGAVE LANDSCAPE AND ANCIENT INDUSTRIAL FACILITIES OF TEQUILA

Luis Aquino  
IMLA HSWT



# AGAVE LANDSCAPE AND ANCIENT INDUSTRIAL FACILITIES OF TEQUILA

Tequila, Jalisco, México

*Agave tequilana*

20°52'46"N 103°50'08"O

Tequila is a small town in Jalisco a state in the western part of Mexico. It is very famous for the production of the spirit.

(Appellation of Origin)

The main ingredient for Tequila production is the Blue Agave.

The tequila agave is native to the states of Jalisco, Colima, Nayarit and Aguascalientes in Mexico. The plant favors altitudes of more than 1,500 metres (5,000 ft) and grows in rich and sandy soils. Blue agave plants grow into large succulents, with spiky fleshy leaves, that can reach over 2 metres (7 ft) in height. Blue agaves sprout a stalk (quiote) when about five years old that can grow an additional 5 metres (16 ft); they are topped with yellow flowers.[2][3] The stalk is cut off from commercial plants so the plant will put more energy into the heart.[4]







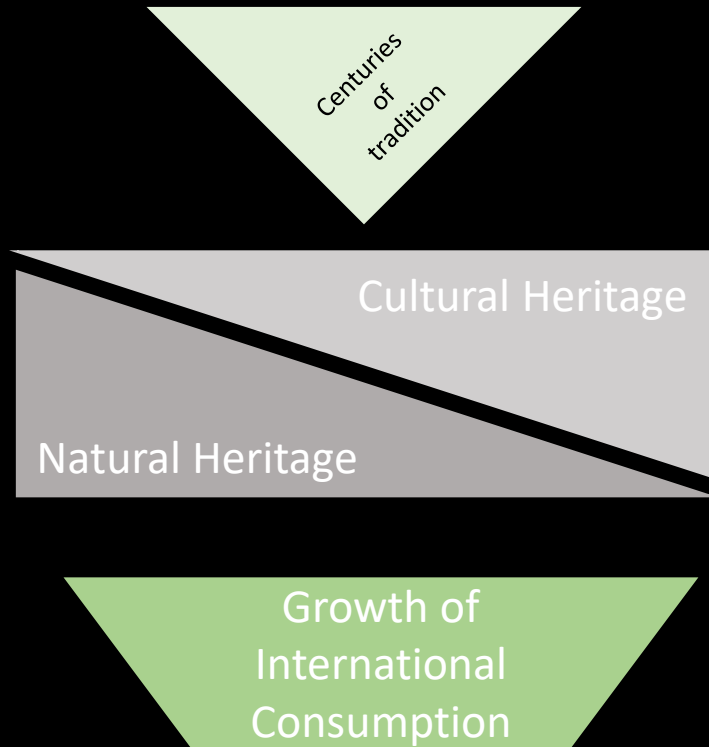
The flowers are pollinated by a native bat (*Leptonycteris nivalis*) and produce several thousand seeds per plant. The plant then dies. The shoots on commercial plants are removed when about a year old to allow the heart to grow larger. The plants are then reproduced by planting these shoots; this has led to a considerable loss of genetic diversity in cultivated blue agave.

Tequila is produced by removing the heart (piñas) of the plant in its eighth to fourteenth year. Harvested piñas normally weight 40–90 kg. This heart is stripped of its leaves and heated to convert the starches to sugars. Then the roasted core is pressed or crushed to release the sugary clear liquid called aguamiel, which is, in turn, fermented and distilled into alcohol.





# Part of MEXICO'S IDENTITY



## Sustainability Challenge

