FiGee
FINE GOODS



EJIDAL BLANCO TEQUILA

100% Blue Weber Agave | Jalisco Los Valles

Ejidal Blanco is produced in Jalisco's Tequila Valley from 100% Blue Weber agave (A. tequilana Weber) and bottled at 43% volume. PRODUCTION: Mature agaves are harvested by hand, cooked in a stone oven and crushed with a tahona. Natural fermentation with native wild yeasts is followed by double distillation. No additives or artificial flavours are used. SUGGESTIONS: Serve neat at room temperature in a small tulip glass, with water on the side. It also suits a classic Margarita or Paloma; freshly squeezed citrus juice and controlled dilution keep the agave character in focus. At the table, pair it with ceviche, grilled prawns, tacos al pastor or freshly grilled seasonal vegetables.

Tasting notes

Color

Crystal clear, colourless.

Aroma

Pure blue-agave nose.

Taste

Clear, unadulterated agave flavour.

EJIDAL Ejidal takes its name from Mexico's ejido tradition, linked to land redistributed to those who worked it after the Mexican Revolution. The brand story centres on Ejidatario Señor Mario Gomez and Rancho La Loma del Chivo, reflecting independent farming, tradition and self-determination. After decades of selling his agave to larger tequila houses, Gomez saved enough to establish a family micro-distillery on his own land. The relaunch of Ejidal carries this project forward as an independent family brand rooted in agricultural continuity and hands-on craft.