

TEQUILA

Luis Navarro, Brand Ambassador for El Tesoro Tequila, hosted a group of San Francisco bartenders at clay workshop Clayroom SF.

TAKING THE BULL BY THE HORN

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A selection of Sangritas were specially designed to complement the flavors of El Tesoro's lineup of tequilas. Pictured from left to right: the Sangrita Roja with fresh pomegranate, blackberry, red bell pepper, ancho pepper, tangerine, lime, Cholula, and salt; the Verdita with nopal, cucumber, mint, cilantro, jalapeño, pineapple, el yucateco, and salt; and the Rosita with guava, ginger, lemon, and habanero.

A group of San Francisco–area bartenders gather to explore the handmade tradition of El Tesoro Tequila—and share a toast of El Tesoro Paradiso.



TAPPING INTO MEXICO'S CABALLITOS TRADITION WITH EL TESORO TEQUILA

It's no surprise bartenders are good with their hands: They're the most important tool in making a drink, from executing precise swizzles and shakes to mastering the perfect pour. So, on a recent afternoon in San Francisco, *The Tasting Panel* and El Tesoro Tequila teamed up to task a group of bartenders with mastering a new hands-on skill: clayworking.

"Today, you will be making *caballitos* to honor the way in which El Tesoro tequila is made by hand," El Tesoro Brand Ambassador Luis Navarro explained to attendees as he urged them to roll up their sleeves and get to work.

Spanish for "little horse," the term *caballito* is used to reference how agave farmers of yore traveled from field to field on horseback. On these journeys, the men would often carry two gourds: one filled with water and the other with tequila. An empty bull horn accompanied the gourds and was used as a shot glass for the spirit.

The legend goes that one day, a supervisor stopped

an employee and asked why he carried two gourds. Not wanting to be caught drinking on the job, the quick-witted farmer answered that one was his and "*éste es para mi caballito*": "The other is for my horse."



The clay *caballitos* workshop inspired bartenders to express their creativity while learning about the handmade nature of El Tesoro Tequila.

From then on, *caballito* became the word for the horn used to shoot tequila, and fans of the category today are still seeking *caballitos* generations after their conception to taste world-class tequilas and serve traditional drinks.

These libations include Sangritas, which are non-alcoholic accompaniments designed to pair with the flavors of a specific tequila. At the San Francisco workshop, guests elbow-deep in clay could pause to sample three Sangritas alongside selections from the El Tesoro portfolio. "Sangritas are a great option when you're working with a high-quality tequila like El Tesoro," said Greg Lindgren, who created the drinks' recipes. "You're able to play off of the sweet and spicy notes from the tequilas, from fresh Blancos to the wood notes of the Reposado and Añejo." ■■