

Tequila Express



There is nothing wrong with riding the train much less if it is an established route, in Jalisco, from Guadalajara to Tequila and back.

By Aroa Nieto

The National Chamber of Commerce, Services and Tourism of Guadalajara, together with the Mexican Railways, created "The legend of The Tequila Express" tour in 1997 a train ride to the area where the agave is grown and whose geographical location in the state of Jalisco covers the towns of El Arenal, Tequila and Amatitán.

Ready?

It starts around 10 am when you get to the site of the Tequila Express, located in the old train station in the Tapatio capital. Once you check in, you'll know what your assigned seat number is, you will also receive a colored badge that can be red, blue or green, and which you must have on you at all times, this lets you know what train car you should be in and what group of people you will be touring with during your entire journey. At approximately 10:15am a mariachi comes in to welcome you and put you in the fiesta mood.



The train consists of four carriages, each with a capacity for 68 people, with air conditioning, bathrooms, stereo music, private security, medical services and personalized bilingual assistance, because it is quite normal to find a great number of tourists from various countries.

Around 10:40am everyone is seated and as the train starts the fun begins! Once it is set in motion, two waiters assigned specifically to your car, are responsible for distributing snacks and beverages such as sangria, beer and tequila, of course, either straight up with sangrita or in cocktails like “Palomas” (pigeons) , “Charros Negros” (black charros), with peach juice or a vampire, that is why your ticket to board suggests you have breakfast beforehand.

Start Moving

After having had several tequilas and listened to mariachi music in your wagon, you arrive at 12:45pm to Amatitán, where Hacienda San José del Refugio is located, home of Herradura Tequila, whose origin dates back to 1820. From the train station a bus takes you to the hacienda, where the tour begins.



The bus drops you off in front of the ovens. Here you see how a real jimador, dressed in the traditional manner, jima or shaves the agave to leave the pineapple or otherwise known as the center of the agave plant leafless. The job has its tricks; you can not leave any remnants of leaves on the plant because the tequila will be bitter. The centers are put into dozens of ovens where they are cooked and then ground up to extract the maximum amount of juice.



Due to the powerful rays of the sun, following the route through the furnaces and exactly where the increasingly popular New Mix is produced, snacks are again served. After this it's time to take a tour through the modern distillery, which transforms the Agave nectar into ordinary and then tequila. Later we were transported back to tour the old distillery, which dates back from the nineteenth century. Here we saw the containers of that time period and visited the museum, where a film showing the daily work in the hacienda was projected.

Like a Village Wedding

After the tour it was time to eat and, just like at a wedding, according to the color of your badge, you sit at a 10 person table to sample any of the options that they offer in their Mexican style buffet: tortas ahogadas (drowned tortas), Pozole, tacos dorados (golden tacos), enchiladas, Potosinas, quesadillas, mole ... And for those who watch what they eat there is a salad bar. While you are enjoying lunch there is folk dancing, suertes charras, vernacular music singers, all accompanied by mariachi music.

All good things come to an end

Time flies when you are having fun and it's time to return to the train with your group, now you are even more in the fiesta mood, everyone is singing and singing until, suddenly, almost without realizing it, You're back in the Tapatio Pearl!



How do you get tickets?

Keep in mind that tickets are reserved and bought one and a half months in advance through Ticket Master and assigned delegations. Trains depart Saturdays and Sundays, but also have special tours on holidays; starting in September, you can leave on Friday afternoons.

For more information visit: www.tequilaexpress.com.mx or call (52) 33-3880-9090 ext. 2217, 3880-9099 or send an email to: tequila@canacogdl.com.mx

Tips

- Have a good breakfast that day.
- Wear comfortable clothing, nothing tight, natural fibers, light colors and comfortable shoes.
- It is very hot and you will be under the sun, so bring a hat, sunglasses, umbrellas and sunscreen.
- Although tequila and beer are included, from time to time alternate drinking water to avoid dehydration.
- Remember to be responsible and avoid drinking in excess.