Kansas City’s Premier Latin Culinary Event Partners with KC-Based Premium Tequila Company

Mi Rancho Tequila named Presenting Sponsor for Comida KC 2019

KANSAS CITY, Mo. (PRWEB) April 12, 2019 -- Comida KC 2019 is scheduled for 6pm, Thursday, April 25, 2019 at Union Station. This annual event showcases cultural and culinary experiences from Latin countries with proceeds benefiting Latinos of Tomorrow, Young Latino Professionals and KC BizFest. The partnership between Mi Rancho Tequila and Comida brings together the celebration of Hispanic culture with a prime example of the thriving Hispanic-owned businesses in Kansas City. Mi Rancho was founded locally in Kansas City by Michael and Guadalupe Dean. The Deans’ have grown Mi Rancho to become an award-winning tequila brand that is gaining worldwide recognition for their premium quality at an accessible price. Comida attendees will have the opportunity to sample signature Mi Rancho Tequila cocktails, crafted especially for this event and, more importantly to the Deans’, the product, straight and pure. For the Deans’, “The taste says it all. Once they realize how smooth Mi Rancho Tequila is, they are sold. It's truly an experience.”

Is there such a thing as a local tequila? Technically no, only a spirit made, produced and bottled from Blue Weber agave in Mexico is to be considered tequila. Mi Rancho Tequila owner and Kansas City native, Michael Dean and his family, distill their premium tequila from 100% blue agave in the Los Altos region of Jalisco, Mexico but operate Mi Rancho Tequila from his hometown.

Mi Rancho Tequila was born from the desire of Michael and his wife to leave a legacy to their six children based on their shared Mexican heritage. Launched less than three years ago, Mi Rancho’s three profiles, Silver, Reposado and Añejo, have garnered an impressive award collection, going up against higher-priced well-known premium tequilas. In fact, Mi Rancho is the only tequila to garner major awards on three continents in 2017 and earn an unprecedented 100% top-quality consensus rating at the WWM Global Event in Paris this year. Mi Rancho Tequila's Reposado profile also received a Gold Medal in the prestigious New York “TheFiftyBest.com” blind tasting. Mi Rancho Tequila has quickly become a local favorite, available at many retail liquor outlets and restaurants in Missouri and Kansas, earning rave reviews. According to one local bartender, “Dollar for dollar, it is as good as any spirit in any category in the market today.”

This will be Mi Rancho Tequila’s third year of involvement with Comida, reinforcing their commitment to their heritage and community. Mi Rancho has been recognized by the Kansas City Consulate of Mexico, for “Outstanding Support and Extraordinary Commitment in promoting Mexican Culture”, by the Puerto Rican Society of Greater Kansas City for “Contribution and Support of Educational Scholarships” and received the 2017 Hector Barreto, Sr. “New Small Business of the Year” award from the Greater Kansas City Hispanic Chamber of Commerce. Most recently, Mi Rancho was named one of Kansas City’s “Top 25 Under 25” by Thinking Bigger Business Magazine. According to one local bartender, “Dollar for dollar, it is as good as any spirit in any category in the market today.”

ABOUT MI RANCHO TEQUILA

The journey began in Jalisco in 2008, where the Dean-Lozoya family was determined to bridge the divide between premium taste and affordability. Premium tequila of course has to begin with 100% Blue Agave, planted in the ideally fertile soils of Jalisco, home of all highly-regarded tequilas. The harvested product is then cooked using the autoclave method, which allows optimum control of the temperatures for ideal cooking,
reducing the cost of production. The result is a clean true agave taste when the juices are extracted. Unique to Mi Rancho Tequila is their proprietary yeast, which is made from the same Weber Blue Agave plant that is the basis of all of their tequilas. This hand-formulated yeast is organic in nature and gives the tequila a cleaner and crisper presentation. Rather than regular distillation, a slow distillation process is implemented, which burns off more impurities, as well as methanol concentrates. The result is captivatingly smooth and pure. The Maestro Tequilero, Sr. Hector F. Davalos Abad, is a highly respected and skilled expert with over 50 years in the business of tequila distillation, over the course of which he has been responsible for the development of the profiles of several highly esteemed brands. Mi Rancho is available locally at many restaurants and retail liquor outlets, it will soon be available for order online at www.miranchotequila.com

ABOUT COMIDA 2019

Comida is Kansas City’s first Culinary Arts event that showcases the cuisines of Latin America, Brazil, & Spain. The event includes visiting celebrity chefs, local chefs, restaurateurs, and cutting-edge mixologists. Comida educates the community about the diversity and variety of Latin cultures through unique cuisines, specialty cocktails, visual and performing arts. Event proceeds benefit the educational programs of the Greater Kansas City Hispanic Collaborative (GKCHC), the HCCGKC’s 501c3 sister organization. Tickets are available at comidakc.com.

Comida 2019, Thursday, April 25th, Union Station, 30 West Pershing Road, Kansas City, MO 64108
Contact Information
Sally Davisson
info@miranchotequila.com
http://www.miranchotequila.com
+1 (913) 871-4763

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