

### Supplementary File: Objective knowledge for Mezcal and Tequila

Please, select the option you think is correct for each question.

1. Which of the following elements is not present in Mezcal?
  - a) Alcohols
  - b) Esters
  - c) Mezcalina**
  - d) Terpenes
  - e) I don't know
2. What is the leading state of Mezcal production in the country?
  - a) Durango
  - b) Oaxaca**
  - c) Tabasco
  - d) Mexico City
  - e) I don't know
3. It is an element that is usually used in the elaboration of artisanal Mezcal.
  - a) Diffuser
  - b) Tahona**
  - c) Extruder
  - d) Concentrator
  - e) I don't know
4. Which of the following types of process is not used to make Mezcal?
  - a) Traditional
  - b) Artisanal
  - c) Mechanic**
  - d) Industrial
  - e) I don't know
5. What element protects mezcal production?
  - a) Designation of origin**
  - b) Sanity Norm
  - c) ISO Norm
  - d) Intellectual Protection Norm
  - e) I don't know
6. It is a sensory characteristic resulting from the cooking process with firewood in the Mezcal.
  - a) Fatty aroma
  - b) Smoked aroma**
  - c) Alcohol aroma
  - d) Perfume aroma
  - e) I don't know
7. Mezcal is a beverage:
  - a) Foreigner
  - b) Distilled**
  - c) Concentrated
  - d) Moisturizing
  - e) I don't know
8. One of the differences between mezcal and Tequila is:
  - a) The raw material**
  - b) Cooking

- c) Fermentation
  - d) Distillation
  - e) I don't know
9. Traditional way of assessing the alcohol content in Mezcal
- a) Rubbing
  - b) Breathalyzer
  - c) Venenciar**
  - d) Heating
  - e) I don't know
10. Some brands of Mezcal are characterized by containing:
- a) Chilis
  - b) Maguey Worm**
  - c) Pieces of wood
  - d) Barley
  - e) I don't know
11. The average alcohol content in Mezcal is:
- a) 20% V/V
  - b) 45% V/V**
  - c) 100% V/V
  - d) 38% V/V
  - e) I don't know
12. Usually, in which container the Mezcal is consumed?
- a) Bowl
  - b) Pot
  - c) Cup
  - d) Caligüey**
  - e) I don't know
13. Which of the following names corresponds to a maguey?
- a) Maguey escarabajo
  - b) Maguey espadín**
  - c) Maguey toro
  - d) Maguey marino
  - e) I don't know
14. Some people tend to consume Mezcal accompanied by:
- a) Salt and lemon
  - b) Worm salt and orange**
  - c) Chili powder
  - d) Oregano
  - e) I don't know
15. What is the name of Mezcal made from different agaves?
- a) Double
  - b) Simple
  - c) Assembly**
  - d) Mixed
  - e) I don't know

Please, select the option you think is correct for each question.

1. What state is the origin of Tequila?

a) Sonora

**b) Jalisco**

c) Tabasco

d) Durango

e) I don't know

2. What does the term “reposed” Tequila refer to?

a) That has been incubated

**b) What has been stored in casks**

c) What has been purified

d) I don't know

3. What agave is used to make Tequila?

a) Agave cenizo

b) Agave papalote

c) Agave manso

**d) Agave azul**

e) I don't know

4. What is a category of Tequila?

a) Red

b) National

**c) Aged**

d) Industrial

e) I don't know

5. What element protects the production of Tequila?

a) ISO Norm

b) Intellectual Protection Norm

**c) Denomination of origin**

d) Sanity Norm

e) I don't know

6. What does the term congeners refer to?

a) Little children

**b) Volatile compounds**

c) Liquids

d) Plants

e) I don't know

7. It is the scientific name of the agave that is used to make Tequila

a) *Agave angustifolia*

b) *Agave durangensis*

**c) *Agave tequilana weber var. blue***

d) *Agave maximiliana*

e) I don't know

8. It is one of the differences between Mezcal and Tequila

**a) The raw material**

b) Cooking

c) Fermentation

d) Distillation

e) I don't know

9. Container in which tequila is traditionally served

a) Bowl

b) Cup

**c) Caballito**

d) Pot

e) I don't know

10. It is the process where the greatest amount of volatile compounds that give aromatic notes to Tequila are generated.

a) Cooking

b) Distillation

**c) Fermentation**

d) Grinding

e) I don't know

11. What does 100% agave mean?

**a) What is made of pure agave**

b) What is done in Tequila

c) What is artificial

d) What is international

e) I don't know

12. Necessary time to mature an agave to make Tequila

a) Between 13 and 15 years

b) Between 1 and 3 years

c) Between 20 and 25 years

**d) Between 7 and 8 years**

e) I don't know

13. Tequila is a beverage:

a) Foreign

**b) Distilled**

c) Concentrated

d) Moisturizer

e) I don't know

14. Some people tend to consume Tequila accompanied by:

**a) Salt and lemon**

b) Worm and orange salt

c) Chili powder

d) Oregano

e) I don't know

15. It is a drink made from Tequila and soda

a) Silk stockings

b) Cuba

**c) Paloma**

d) Mayan Heaven

e) I don't know