

## DAVID SURO-PIÑERA

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Anchored in the heart of the “City of Brotherly Love” is Los Catrines Restaurant and Tequila’s Bar, Philadelphia’s finest Mexican Restaurant owned by Restaurateur and Tequila Connoisseur David Suro-Piñera.

Suro, founder of Tequila’s, first opened its doors in Center City twenty years ago. Today, the treasured landmark restaurant, situated in a charming and magnificent brownstone has become known for its authentic cuisine, outstanding service and unparalleled selection of more than 95 finest tequilas in the world. Suro takes great pride for his passion in gastronomy serving only the best and finest ingredients carefully elaborated in every course served in this preferred establishment. Recently, Los Catrines Restaurant and Tequila’s Bar, which just celebrated its 20th Anniversary, was granted with a prestigious recognition from the Mexican Regulatory Consul of Tequila, the association that regulates tequila in Mexico and outside its borders. This is the only restaurant in the United States to be recognized by this eminent organization. Los Catrines Restaurant and Tequila’s Bar also offers its customers, once a month, a fun and educational seminar to examine the origins of tequila.

Suro, who has had a life long affair with tequila, is the first native Mexican, who after migrating to the U.S. in 1985, returned to his homeland of Guadalajara to produce Siembra Azul, (Blue Harvest). This new premium small batch tequila is the result of Suro’s twenty year personal endeavor to produce the highest quality tequila from the very best agave fields. In August 2006, the New York Times rated Siembra Azul Reposado as the “Best Reposado” in the country. Tequila Aficionado followed confirming the high quality tasting of this spirit calling it a “masterpiece.” Acclaimed writer from Spirits Review posted his remarks as “another example where quality ingredients, attention to detail, and uncompromising standards yield a superior product. Highly recommended tequila that is also Kosher - not sure how many can say that.”

Siembra Azul’s sophisticated characteristics in taste are attributed to the golden triangle agave fields in the town of Arandas in the highlands of Jalisco. Siembra’s production was closely supervised by the world’s premier tequila production expert and prominent tequila academics and scholars. The technique of growing, selecting, fermenting and aging is exclusive to this unique and complex certified

100-percent blue agave tequila and is also the first certified kosher tequila available in the market.

Tequila specialist, David Suro Piñera, ensures that his crusade to provide only the best to his clientele needs to exceed his expectations therefore is constantly training his staff on the history of tequila production and its various tasting profiles. As a result of his quest, the Mexican Regulatory Council has recommended David initiate Tequila Orientation Seminars in prominent restaurants and establishments throughout the country to promote the culture of Tequila.

Striving to achieve this goal, David has developed exclusive Tequila excursions that highlight the culture of this fine spirit and acquaint people with the production process and tour the regions that are the most relevant to the tradition and culture of tequila-making in the Highlands and the Lowlands. The tour includes informative and interactive discussions with the world’s foremost scholars and experts in this field who will share the uniqueness of the wonders of tequilas produced in the region, the secret of the Terrior, and the difference among them.

Suro’s passion for his culture and heritage continue to expand with every project he pursues. David’s most recent assignment has been the newly established, Siembra Azul Foundation, a non-profit organization keened to provide medical and educational assistance to Mexican migrant workers in the United States. This undertaking has been one of Suro’s dreams, to give back to the community and champion the needs of Mexicans and the community at large.

Suro has served on several boards and has initiated groups that further educate and prosper the community he serves. These organizations include: founding member of Philadelphia’s Mexican Cultural Center and former board member of the Philadelphia Industrial Development Corporation. In September 2006, the Mexican government’s local office along with the United States Hispanic Chamber of Commerce awarded David “Businessman of the Year” during its annual convention held at the Pennsylvania Convention Center.

David Suro’s vision will be to continue embracing the community he now calls home. Suro defines Siembra Azul as the future of tradition, and for Suro tradition is what he will continue to embed in every venture he pursues.