



TEQUILA BLANCO

100% AGAVE

PRODUCTION METHOD

CLASS BLANCO
ABV 40%
CONT 750ML

COOKING AUTOCLAVE & BRICK OVEN

AGAVE MATURE AGAVE
MILLING ROLLER MILL

FERMENTATION CLOSED FERMENTATION STAINLESS STEEL TANKS

DISTILLATION DOUBLE DISTILLATION

DISTILLATION STAINLESS STEEL POT
STYLE WITH COPPER

WATER SOURCE DEEP WELL
AGING NO AGING

TASTING NOTES

VERY SMOOTH TO THE PALATE, WITH A CRISPY AND LASTING FINISH OF AGAVE, CITRUS, AND SOFT NOTES OF CARAMEL. OUR TEQUILA BLANCO IS VERY RICH IN FLAVORS AND IDEAL FOR CITRUS COCKTAILS, SODA WATER, OR ON THE POCKS











TEQUILA REPOSADO

100% AGAVE

PRODUCTION METHOD

CLASS REPOSADO ABV 40%

CONT. 750ML

COOKING AUTOCLAVE & BRICK OVEN

AGAVE MATURE AGAVE

MILLING ROLLER MILL

FERMENTATION CLOSED FERMENTATION STAINLESS STEEL TANKS

DISTILLATION DOUBLE DISTILLATION

DISTILLATION STAINLESS STEEL POT STYLE WITH COPPER

WATER SOURCE DEEP WELL

AGING MASTER BLEND OF BRAND NEW AMERICAN OAK BARRELS & USEI

TASTING NOTES

EXTREMELY SMOOTH, FLAVORFUL, AND ELEGANT TO THE PALATE WITH LIGHT NOTES OF WHITE OAK, VANILLA, CARAMEL, BERRIES, WITH A RICH AND LONG-LASTING FINISH.

















TEQUILA OLAÑA

100% AGAVE

PRODUCTION METHOD

 CLASS
 AÑEJO

 ABV
 40%

 CONT.
 750ML

COOKING AUTOCLAVE & BRICK OVEN

AGAVE MATURE AGAVE
MILLING ROLLER MILL

FERMENTATION CLOSED FERMENTATION STAINLESS STEEL TANKS

DISTILLATION DOUBLE DISTILLATION

DISTILLATION STAINLESS STEEL POT
STYLE WITH COPPER

WATER SOURCE DEEP WELL

AGING MASTER BLEND OF BRAND NEW AMERICAN OAK BARRELS & USED BOURBON BARRELS, I 2 MONTHS

TASTING NOTES

EXTREMELY FLAVORFUL AND SMOOTH TO THE PALATE, WITH RICH NOTES OF WHITE OAK, VANILLA, CARAMEL, CINNAMON, AND A REMARKABLE LONG-LASTING FINISH.











TEQUILA JOVEN

100% AGAVE

PRODUCTION METHOD

CLASS JOVEN
ABV 40%
CONT. 750ML

COOKING AUTOCLAVE & BRICK OVEN

AGAVE MATURE AGAVE
MILLING ROLLER MILL

FERMENTATION CLOSED FERMENTATION STAINLESS STEEL TANKS

DISTILLATION DOUBLE DISTILLATION

DISTILLATION STAINLESS STEEL POT WITH COPPER

WATER SOURCE DEEP WELL

AGING MASTER BLEND OF HUMANO BLANCO, REPOSADO AND AÑEJO

TASTING NOTES

SOPHISTICATED AND UNIQUE FLAVORFUL TASTE. NOTES OF SWEET AND SILKY COOKED AGAVE, LIGHT VANILLA, CARAMEL, AND CINNAMON, BLENDED TO PERFECTION WITH SOME LIGHT NOTES OF HERBAL AND CITRUS NOTES. VERY FLAVORFUL AND SMOOTH WITH LONG-LASTING FINISH.











