



100%

TAHONA-
CRUSHED
BLUE AGAVE



Our two-ton Tahona was hand-carved from a volcanic rock unearthed as we built our distillery in Atotonilco El Alto, Mexico. Using a Tahona to slowly crush the roasted piñas maintains the integrity of the fruit, versus shredding it, and allows the full agave flavor to live on in our tequilas. This traditional technique is an essential step in the artisanal process of Suerte Tequila.

#CrushIt

suerte

TEQUILA

With time-honored, centuries-old methods, our master distiller carefully crafts a single tequila brand – a rarity in today's mass tequila market. We use pure spring water from the highlands of Jalisco and slow-roast our agave hearts (piñas) in a traditional brick oven for 56 hours. By crushing the piñas using our trustworthy Tahona, Suerte Tequila offers a smooth, honest tequila with a taste that defies its approachable price.

¡Salvd!

blanco Handcrafted from 100% Blue Weber Agave grown in the mineral-rich soils of the highlands region of Jalisco, our double-distilled Blanco is allowed to rest for a minimum of 2 months in stainless steel prior to bottling. An incredibly smooth finish with pleasant herbal, citrus and sweet notes make it perfect for sipping straight, on the rocks, or enjoying in a refreshing cocktail.



reposado Our Reposado rests in charred American White Oak whiskey barrels for 7 months. This magnificent spirit highlights the master distiller's craft by exhibiting a perfect balance of resting time, oak and pure agave. Its robust bouquet of aromas of subtle plum, butterscotch and oak notes make Suerte Reposado nothing short of liquid bliss. Enjoy it neat, on the rocks or in an authentic margarita.

añejo Our Añejo is aged in charred American White Oak whiskey barrels for 24 months, twice as long as the industry standard. The complex and full-bodied flavor is sure to please all palates. A moderate oak presence, with hints of berry, chocolate, and mint compliment the underlying essence of the Agave. We recommend you serve Suerte Añejo in an 'Overture' Tequila Glass or a snifter and enjoy in the company of good friends.



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