

What is Tequila

Tequila is a unique Mexican spirit distilled from the Blue Weber Agave plant. This plant can be found in and around the city of Tequila, northwest of Guadalajara and in the highlands of the North Western State of Jalisco. Similar to the Champagne region of France, only spirits distilled from the Blue Weber Agave in these regions can rightly bear the name Tequila.

There are two types of tequila available on the market: 100% Blue Agave and Mixtos.

The latter uses no less than 51% agave in its production, with the rest of the alcohol content coming from sugars like glucose and fructose. This type of distillation produces a tequila-flavoured alcohol instead of the real deal. Lucky for you, we don't sell Mixtos here!

Now 100% Blue Agave is the good stuff. Smooth and unique, this is not what you did shots of in college with salt and lemons but you can if that is your jam. The production of quality tequila is comparable to wine or whiskey production. The agave plant takes on characteristics of the soil and region it is grown in.

Highland Tequilas (Patron, Don Julio, Milagro) are known to be sweeter and fruitier tasting while their lowland counter parts (Asombroso, Herradura, Casa Nobles, Gran Centenario) are known to have more earthy or herbal palates.

Blue Agave





We didn't forget about Tequila's country cousin Mezcal. Contrary to popular belief, Mezcal does not contain mescaline; so there will be no mind bending trips as in "Fear and Loathing in Las Vegas". Produced primarily in the Oaxaca region it is made from the heart of the maguey plant, which is a form of agave.

Scents and flavors come from the wood used to heat the stones in underground pits or kivas. Smoke flavors come from molecules released during combustion and are often expressed in the mezcal as notes of chili pepper, chocolate, ash, wood and fire. The higher the alcohol content is in a particular mezcal, the less intense the notes will be perceived. Variations occur in the smoke notes according to the type of wood, amount used and size of the ovens. Mezcals using steam as a cooking method do not enjoy the contribution of these notes.

Sometimes you will hear people say that a mezcal tastes like a campfire. It might be a novice mezcal drinker who is simply unaccustomed to the smoke, or it might just be a not-so-balanced mezcal that is really smoky. But next time you sip a mezcal, think about the smoke. Are you just tasting smoke? Or is more ash? Wood? Or what? There are nuances and differences. I have tasted some mezcals where the smoke tastes more like an after-the-fact infusion than something acquired during the earthen pit roasting. So the next time you taste chili pepper, chocolate, ash, wood or fire, know that those tastes are largely derived from the roasting pit. Not all smoky taste is created equally. Appreciate the differences.

Take a journey with us and explore the wonderful nuances of tequila and remember if you have a favorite tell us about it, how it tastes, smells, makes you feel, and you just may make it into the book!!!





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Take a journey...



Silver/Plata



Reposada



Añejo



Extra Añejo



Mezcal



Raicilla



Sotol



Tequila

Silver/Plata/Blanco

This is the Blue Agave spirit in its purest form. It is clear and typically un-aged, where the true flavors and the intensity of the Agave are present, as well as the natural sweetness. It can be bottled directly after distillation, or stored in stainless steel tanks to settle for up to 4 weeks. There are some Blanco products that are aged for up to 2 months to provide a smoother or “Suave” spirit.

Casamigos Blanco

Casamigos Blanco is crisp and clear, subtle hints of vanilla and a smooth finish.

Friends George Clooney, Rande Gerber, and Mike Meldman love tequila. On the rocks, by the shot, at times straight from the bottle. Tequila-filled nights with friends is how Casamigos was born.

Crisp & Clear
Subtle Vanilla



“Ask for the WORLD
CLASS Max Margarita -
YUMMMEEEEEE!!!
- Max”

Avion Silver

...◆◆◆
Pineapple & Grapefruit

Fresh nose of citrus, grapefruit and vanilla, which leads to gentle notes of pineapple, brown sugar and crème brulee on the palate.

The finish is slightly spicy and smooth, with lasting notes of black pepper and agave nectar. This tequila is mildly flavourful and described as almost vodka like.

Clase Azul Plata

Delicate aroma with sweet candied notes of papaya, mango and lemon zest.

Quite a sweet sipper with lots of caramelized brown sugar and soft notes of black pepper. The finish is almost like an American cream soda.

Candied Papaya
& Mango



Try this 100% blue
agave Cuervo shot!



Jose Cuervo Tradicional Silver

Honey, Vanilla
& Lemon



Its perfect clarity and crisp flavor is the result of using the same small-batch production method originated by Jose Cuervo in 1795. Under the supervision of our maestro tequilero, estate grown agave plants are slow-cooked and then double-distilled in small artisanal stills.

Citrus, Lemon, Lime
& Grapefruit

Don Julio Blanco



Crisp agave aromas blended with hints of citrus, notes of lemon, lime and grapefruit.

A light, sweet agave and citrus **FLAVA** with a clean dry finish complimented by a touch of black pepper.



Herradura Silver

Herbal
AND
Woody

Aroma of green and cooked agave with herbal and slightly woody notes.

Agave, woody notes and slightly citric flavor. Smooth, clean and warming finish. Wood notes throughout with hints of almond and butter; balanced. Herradura Silver tequila is made with 100% agave and is aged for 45 days.

> Vanilla & Pear <

Casa Dragones Joven



Soft and smooth with hints of vanilla and spiced undertones, balanced with delicate notes of pear.

A rich silky body, with brilliant platinum hues and long pronounced legs. A fresh and inviting aroma with subtle floral and citrus hints and notes of sweet roasted agave. The finish is warm with hints of hazelnut and a bright, open aftertaste.





Milagro Select Barrel Silver

Citrus & Vanilla



Bright and alive, agave-forward, plenty of citrus and vanilla.

Milagro Silver Select Barrel Reserve is a limited edition Tequila made from 100% estate-grown Blue Agave. Each Agave is hand-picked and hand-selected for quality based on the strictest criteria. Milagro Silver Select Barrel Reserve is aged no more than 59 days in new French oak barrels and comes in a unique hand-blown crystal bottle.

Vanilla & Spice

Milagro Silver

Crisp, Agave-forward with subtle vanilla and a little spice with a dry finish

Milagro Silver is made from 100% estate-grown, hand picked blue agave harvested from the highlands of Jalisco. The heart of the agave is roasted in brick ovens made from the same volcanic-rich soil where the blue agave flourishes in Jalisco, Mexico. Clear and transparent, Milagro Silver is triple-distilled for unparalleled smoothness.



For couples this makes
the perfect marg for 2
- we shake you pour
- Kyle

*Sweet & Soft
Agave Kiss*

Patron Silver



An earthy "sunshine" feeling touches the nose with a sweet and soft agave kiss that is tantalizing.

The palate is ultra smooth and sultry, transforming into a warm caramel with soft butter and a light spice. It nishes with a stronger spice and a long, warm sweetness. Great as a sipping drink or in fruit cocktails.



RE PERK N1/4
123.456.789⁵

Tequila Ocho Plata "Las Aguilas" 2017

Palate notes of whipped cream, white chocolate, menthol, black pepper, tart red berries and tannic dryness.

A butter, macadamia nut, violet flowers, wet green leaves, bright, round acetone, cinnamon, tart cassis, pink pepper corns and nutmeg aromas.

White Chocolate
& Black Pepper



Tequila Ocho Los Nopales

historic land

This plata/blanco tequila had its agave harvested from the ranch named "Los Nopales".

This ranch is surrounded by agave plants except to its east where it is bordered by a ranch of wild prickly pear cactus or "nopales" as they are also called.

The agaves were aged on average six years and nine months before being harvested. It is the first time in 35 years that this land was used to grow agave.



Tequila Ocho Las Aguilas

Produced in collaboration of the family Camarena (El Tesoro, Tapatio) and Tomas Estes (Cafe Pacifico, La Perla) this silver Tequila made of 100% Blue Weber agave proves what it is made of.

It is creamy and sweet in the nose. In addition to powerful agave, it also has traces of chamomile tea, flowers, roasted ingredients, almonds and lime peels. Sweet and spicy notes of plums and black pepper are noticeable on the palate.

The scent of pine forests spreads before the long finish with pepper nuances says goodbye.



123 Organic Silver

Citrus & Vanilla



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Vanilla & Spice

Alquimia Blanco

Alquimia Tequila, and age old tradition, is produced in small batches. They hand-select only the best and ripest agaves from their own fields when they harvest. All of their agave has been grown organically. Their process is 100% natural, and they use no accelerators during the fermentation phase. For extracting the juices, they use the conventional shredding and pressing techniques.



if you finish the bottle
you can keep it!

- Kyle

Amor Mio



Sweet and Smooth

Not just a beautiful bottle. With notes of mandarin, mint and sweet agave. This tequila is very smooth and a little sweet for a blanco. Goes down easy as a sipper or in a maragrita.

REFERENCE N¹/₄

123.456.789

Hot cinnamon &
Black Pepper

ArteNom Seleccion 1123

Earthy, vegetal, and herbaceous notes stand present with the use of lower-brix agave from local Valley agaves

Barrel conditioned for 21-28 days in brandy casks that previously held Oaxacan mezcal

Verified Additive Free

Citrus & White Pepper



Partida Roble Blanco

Partida Cristalino develops sweet oak notes double aged in American Oak Bourbon Barrels for 6 months and finishes 2 months in Sherry Seasoned European oak casks of the Finest Single Malt Scotch Whisky.

The color is removed to retain its body and flavors of dried fruits & vanilla

Calle 23 Blanco



An unaged 100% agave tequila, which reflects the purest expression of the pure agave flavor.

This blanco is crystalline clear with notes of cooked agave and hints of citrus. Soft and gentle with hints of fruit especially apples and pears in the long, lingering aftertaste.



Spicy &
Vegetal

Gran Patron Platinum



The palate entry is off-dry, spicy, and vegetal.

Considered by many to be the smoothest tequila in the world. The bouquet includes subtle notes of white pepper and just-harvested green agave with nuances of palm oil and sage. At midpalate the taste profile turns surprisingly astringent and lean, ending up on an ax-like note.



Pepper, Spice &
Toasted Oak

Tres Generaciones Plata



This is a very dry style with not much fruitiness, but lots of green pepper and lime zest.

The spiciness is peppery rather than warm. There is a slight acetone/alcohol quality to the finish, which is very drying and short-lived. This unaged tequila is made from agave in the valley of Jalisco, and is triple-distilled.



Cooked Vegetal,
Earthy Flavours



Roca Patron Silver



Cooked vegetal notes come through on the palate with the sweet agave, but they are in balance with the tequila.

The aroma of sweet cooked agave is fairly dominant on the nose. Other characteristics such as mild earthy and mineral notes are present. Some sweetness is there on the tongue, but not intensely so. Released in the summer of 2014, Roca, Spanish for “rock”, refers to the two-ton stone (called a “tahona”) that is used to crush the cooked agaves.

Expresiones del Corazon Blanco

Spearmint
& Rosemary



Sweet notes comprised of vanilla, white peach and spearmint. The drier notes are vegetal, with rosemary, thyme and grassiness.

The finish is long, lingering and smooth, making it easy to sip neat. As part of the second release of Expresiones del Corazón, this limited Artisanal Edition Blanco uses 100% blue weber agave with its sugar content measured before harvest, instead of traditionally done after the harvest.





Tequila

Reposado

A Reposado Tequila is the first stage of “rested and aged”. The Tequila is aged in wood barrels or storage tanks between 2 months and 11 months.

The spirit takes on a golden hue and the taste becomes a good balance between the Agave and wood flavors.

Many different types of wood barrels are used for aging, with the most common being American or French oak.

Some Tequilas are aged in used bourbon / whiskey, cognac, or wine barrels, and will inherit unique flavors from the previous spirit.

Casamigos Reposado

A tequila that is smooth with no burn.

Longtime friends George Clooney, Rande Gerber, and Mike Meldman love tequila. Casamigos Reposado Tequila, aged for 7 months in premium American white oak barrels, is soft, slightly oaky with hints of caramel and cocoa and has a silky texture with a medium to long finish.

Caramel & Cocoa



Avion Reposado

Sweet Fruits
& Oak



On the palate, oak becomes evident along with sweet fruits such as nectarines, cherries and pears.

The finish is marked by citrus, honey and more floral notes. Avión Reposado Tequila has a light amber color along with an aroma of fire-roasted agaves and rosemary.

This is a customer
favorite!!!
- Kyle

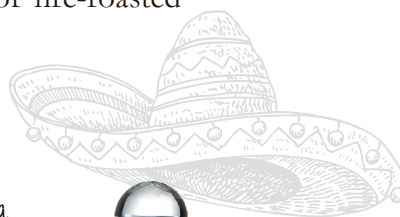
Toffee Caramel
with Vanilla

Clase Azul Reposado



Silky and rich bodied. Woody, fruity, vanilla and toffee caramel aroma.

Color is an intense amber. The taste is a combination of cooked agave, woody, fruity, vanilla and toffee caramel, smooth but never overwhelming.





Jose Cuervo Tradicional Reposado

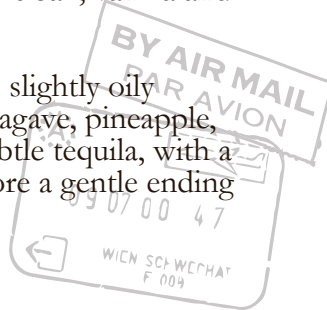
Vanilla & Pepper

Try this 100% blue agave Cuervo shot!



Poured into a glass, the straw gold tequila releases a light bouquet of cooked agave, light oak, vanilla and pepper.

This tequila has a medium bodied, slightly oily mouthfeel, and flavors of roasted agave, pineapple, oak and white pepper. This is a subtle tequila, with a herbal note toward the finish, before a gentle ending of pepper and agave.



"I LOVE this for my margaritas!"
- Lloyd

Dark Chocolate & Vanilla

Don Julio Reposado



Incredibly soft and elegant hints of dark chocolate, vanilla and light cinnamon.

Aged for eight months in American white-oak barrels, golden amber in color, and offers a rich, smooth finish—the very essence of the perfect barrel-aged tequila. With a mellow, elegant flavor and inviting aroma, best savored as part of a refreshing drink or chilled on the rocks.



Rich Spice & Oak

Don Ramon Reposado



An aged tequila in small oak barrels giving it a rich taste of spice, caramel and oak.

Tequila Don Ramon Reposado is 100% puro de Agave, and is aged at least 2 months in oak barrels. Tequila Don Ramon hand selects the sweetest Agave pina's for the production of their products.



Vanilla & Cinnamon

*The most FAMOUS
tequila in Mexico*

Herradura Reposado



Very smooth and sweet taste, with notes of cooked agave, slight vanilla and cinnamon.

Copper color. Aromas of wood, vanilla and cinnamon notes. Finish is smooth and sweet, with a hint of spice. It is aged in American oak barrels for 11 months. The soft flavor of the wood is combined with the agave to give life to the most famous Tequila in Mexico.

Milagro Select Barrel Reposado

Smooth Oaky Balance



Yields a smooth, complex spirit that is a perfect balance of agave and oak.

At its heart is the finest, hand-selected 100% blue agave that is estate grown in the highlands of Jalisco, Mexico. The agave is then harvested in prime condition, transferred to traditional clay ovens to roast which then produces a bounty that is then put through triple distillation. Reposado with a honey amber color that radiates from its hand-blown crystal bottle.



Milagro Reposado

*Citrus &
White Pepper*



Taste is clean, agave-forward with notes of caramel and toast, and a slight spice finish.

Natural golden hay color. Nose is clean, agave-forward, with notes of caramel. Triple-distilled in small batches from 100% estate-grown blue agave. Milagro Reposado is then aged six months in oak barrels-four months longer than most reposados. The extra aging results in an inviting balance of oak and agave.



Vanilla & White Oak

Casa Noble Reposado



An alluring amber hue with aromas of soft vanilla, delicate white oak, and hints of lemongrass and citrus.

It finishes long and full with the flavor of sweet agave and a touch of toasted oak. All Casa Noble tequilas are Triple Distilled and Single Estate Grown. Casa Noble Reposado is a smooth and sensuous tequila that is aged in French white oak barrels for 364 days.



Try the Flight

Ginger, Caramel
with Vanilla

Roca Patron Reposado



Complex with hints of oak, vanilla, ginger and caramel.

Light straw color. Vanilla, American oak & citrus. Smooth & sweet with notes of ginger, caramel & mushroom. Complex & long-lasting.



White Pepper
& Cinnamon

Patron Reposado



Clean, vanilla, with white pepper and cinnamon spices.

Aged in oak barrels for an average of six months, Patrón Reposado is blended to combine the fresh clean taste of Patrón Silver with a hint of the oak flavor found in Patrón Añejo. A very well balanced tequila.



Smooth
LAND
Complex

Porfidio Reposado



For Porfidio they use only the first pressing of the agave. Smooth and very complex.

Each bottle is mouth-blown, with its unmistakable cactus in the bottle, each individually numbered. 39.3% alc.




Cooked Agave
& Wood

Tequila Ocho Los Mangos

Tequila Reposado, it has a bright straw color, provides a blend of aromas of cooked agave with wood, and a warm flavor.

Definitely an excellent tequila.

Red Berries &
Fresh Mint

Tequila Ocho Corrales

Complex palate consisting of bright red berries at the entry, pepper, fresh mint, dark bitter chocolate, and vanilla.

Followed by a slight coconut, butterscotch, a finish of dark brown sugar. Big, bold and complex while remaining harmonious. The aroma consists of flan, coffee, bright agave perfume, anise, pineapple, orange, nutmeg, caramel, egg yolk, cream, mint, clove, acetone, leather, and green olives.



Pepper, Spice &
Toasted Oak

Chamucos Reposado

A smooth, fruity spirit made from 100% blue agave. Spicy with balanced earthy notes, a hint of oak and a smooth and lingering flavor. Preserved in white oak barrels for six months



Cooked Vegetal,
Earthy Flavours



Cincoro Reposado

Aged 8-10 months, Caramel-banana melts across the tongue, with a subtle hint of sandalwood, jasmine, and ginger. Pekoe tea perks up mid-palate, enhanced by soft cocoa powder, and garnished by a dot of white pepper. Splendor in the glass



Cobalto Reposado

Twice Distilled, Cobalto is the carefully filtered. Completely chemical and addictive free from the field to the glass, the result is an exceptionally smooth tequila that maintains the natural essence of the agave and the land in which it was grown.

Vanilla
& Spice



Cobalto Reposado

The Reposado rests in small French Oak barrels from eight to eleven months. Rich bodied and deeply aromatic, it balances notes of cooked agave with the delicate influence of oak. Its exquisite smoothness evokes an exceptional sensation when sipped on its own.

Notes of pepper and cinnamon



123 Organic Reposado



Aged 6 months in white oak
96 point rating from Tasting Panel Magazine
Created by Master Distiller David Ravandi
80 proof / 40% ABV
NOM: 1480 / Tequila Las Americas / Amatitan,
Jalisco

Oak spice
and vanilla

Arette Unique Reposado



Tequila 100% Agave Super Premium by the selection of the Agave hearts, its care and process time, it is rested for 11 months in barrels of American White Oak. This gives it a great body and aroma. ARETTE Unique is presented in a distinguished bottle.

100% BLUE AGAVE



Vanilla
&
Caramel

Amor Mio Reposado

The mixture of American oak barrels and French oak make the Amor Mio reposado tequila unique aromas and flavors.

On the sweeter sides for a reposado and very smooth. This one of best selling reposados





Calle 23 Reposado

The Reposado expression from the Calle 23 range. A 100% agave tequila which spends up to 8 months maturing in ex-bourbon casks to take on a touch of those warming, vanilla-y, subtly oak-y notes that we look for in a good Reposado. This one took home a Gold Medal at the San Francisco World Spirits Competition 2009.

Brown Spice
& Ripe Fruit

Dos Armadillos Reposado



Ultra Premium tequila is made from the finest 100% blue weber agave from Amatitan in the heart of Jalisco, Mexico. Our blue weber agave is matured for at least 8 years to ensure an optimum sugar content resulting in better flavor, quality and consistency. Handcrafted crystal bottle with an orange tint, featuring a unique artisanal medallion in the center of the bottle and an artisanal braided rope around the neck. Each bottle is truly exceptional.



Mellow
& Rich

El Tesoro Reposado



El Tesoro Reposado is exceptionally well rested. It's aged for eight to 11 months in oak barrels. Try sipping it straight up.



A detailed illustration of a bottle of Añejo Tequila and a woman with a sugar skull face. The bottle is made of clear glass with a textured surface and a cork stopper. The word 'Tequila' is written in a large, elegant, dark red script font across the upper part of the bottle. Below it, the word 'Añejo' is written in a smaller, similar script font. A thin red horizontal line separates the title from the text below. The woman in the foreground has long, dark, wavy hair and is wearing a traditional Mexican sugar skull (calavera) face paint. She is holding a single red rose near her face. The background is a light, textured grey.

Tequila

Añejo

After aging for at least one year, Tequila can then be classified as an “Añejo”. The distillers are required to age Añejo Tequila in barrels that do not exceed 600 liters. This aging process darkens the Tequila to an Amber color, and the flavor can become smoother, richer, and more complex. Añejo Tequilas are also referred to as “aged” and “extra-aged”.

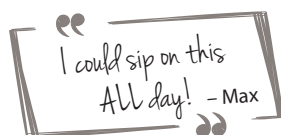


Alquimia Añejo



With aromas and flavors of caramel, fruit, mild vanilla and spice, it has a pleasant finish with moderate notes of agave, earth, and floral tones.

The añejo is aged for just under 3 years in white oak barrels. The oak wood gives the tequila a distinctive flavor and golden amber color. A long duration of flavor makes this tequila ideal for sipping. This is best enjoyed sipped in a cognac snifter.



Caramel & barrelled oakiness

Casamigos Añejo



Distilled notes of soft caramel, vanilla, barrelled oakiness, hints of spice.

A beautifully pure and refined complex aroma with soft caramel and vanilla notes. A balanced palate of sweetness from the blue weber agave, layered with barrel oak and subtle hints of spice. A lingering smooth finish.



Honey & Buttercream

Asombroso Añejo



Distilled notes of honey, vanilla, buttercream, light toffee, smooth balance of oak and agave.

Palate entry doesn't mirror the bouquet as the initial taste goes surprisingly dry to off-dry and oily; by midpalate, sweeter tastes of malt, light toffee, oaky vanilla, palm oil and milk chocolate are featured. Finishes smoothly, with a honeyed sweetness.

Avion Añejo

Pineapple & Clove Spice



Distilled notes of aromatic, pineapple, hint of smoke, and clove-like spice.

Avion Añejo Tequila aged 2 years, is a favorite. It's a bit more aromatic than the others: it smells like pineapple with a hint of smoke. The tequila is mellow and soft in the mouth, rich but with a hint of charred flavor on the finish, and a little clove-like spice.



Our customer and friend Alvaro LOVES these bottles!

Cinnamon Nuts & Prune

Amor Mio Añejo



Aroma comes across and vanilla, cinnamon and prune and the tastes follow the nose with some nuts and dried fruits.

Great to pair with desserts. Mio Añejo Tequila is crafted with 100% Blue Agave. 24 months in American oak and French oak make this Añejo Tequila special. Aromas and flavors highlight the palate with spice blends and dry seeds.

Ginger & Fruity

Roca Patron Añejo



Distilled notes of citrus, ginger, and black pepper.

The agave is baked in small brick ovens for 79 hours, pressed by a two-ton volcanic stone tahona wheel, and is then aged in used American bourbon barrels for 14 months. Aged about 14 months with hints of wood, nut, raisins & grapefruit.



Don Julio Añejo

Caramel & Spice



On the nose, vanilla and caramel are enlivened by a hint of spice and underpinned by cooked agave.

The palate is extremely pretty (in only the best way), with honey and agave nectar added to the mix, along with lashings of pepper. The finish is consistent, though oddly less persistent than the blanco-perhaps due to its suavity.



Whiskey Finish

El Berinche Añejo



Sweet but just enough burn to know you are drinking tequila, whiskey finish.

El Berrinche Tequila Añejo is created with a special selection of Blue Agave, each individually analysed and selected, resulting in an exceptional ultra pure reposado tequila which is then aged in white oak barrels from 12 to 18 months.

Herradura Añejo

Toffee
Caramel & Vanilla



A rich copper color, this 80-proof tequila is aged for two years, offering mellow flavors.

It has an oak base, a hint of vanilla and a long finish. Peppery at the end. A very nicely put-together drink. The only 100% hacienda-made tequila in the world, Herradura combines over 135 years of experience with the essence of a magnificent hacienda, the town of Amatitán, in the state of Jalisco





Cherries & Cinnamon

El Jimador Añejo



Distilled notes of caramel, vanilla, cherries, cinnamon.

This añejo tequila from El Jimador is produced in the valley (Lowlands) of Jalisco.

This lower-tier tequila from Casa Herradura is aged for 12 months in new American oak barrels and features an affordable price point for a 100% agave añejo tequila.

Toasted wood ↔ *Fig and Olive*

Clase Azul Gold



Clase Azul Tequila Gold is an incomparable tequila joven, a blend that combines Clase Azul Tequila Plata with a special reposado tequila matured in French oak casks and an Extra Añejo aged in American whiskey casks and finished in sherry casks.



Rich Spice & Oak



Milagro Select Barrel Añejo



The Añejo itself is an intriguing mixture of sweetness and oak that's both smooth and full-bodied.

Milagro Select Barrel Reserve Añejo Tequila is made from 100% estate grown blue agave harvested from the highlands of Jalisco that are hand-picked and hand-selected for quality based on the highest criteria.



Milagro Añejo

Sweet
&
Spicy

Distilled notes of caramel, coconut, toasted oak, chocolate, tobacco and banana, sweet and spicy

Pale amber in color. Nose of caramel, coconut and toasted oak. Taste of caramel and coconut with chocolate, tobacco and banana. A sweet and spicy finish.

Dried fruits
& Chocolate

Casa Noble Añejo



Distilled notes of dried fruits, butterscotch, chocolate.

A deep amber tone rich with copper accents provides an exceptional bouquet of cooked agave, spices and flavors of dried fruits, butterscotch and chocolate.



White Radish



Tequila Ocho "Sinlge Barrel"

AND 3

Chile Pepper

Made with 100% blue agave and aged in ex-American whiskey barrels for 12 months, this single barrel Tequila is a single estate spirit, with hand-numbered bottles and some potential vintage variation.

Tequila Ocho Magueyera

This name derives from the plant the 'maguey'. Another name for the same plant is 'agave'. This ranch is in the venerable "Los Altos" de Jalisco. It is by two other ranches, Los Mangos and La Rivera that have been made into Tequila Ocho, near the border of Michoacán on the Río Lerma. It is at 1600 meters, has grey soil and a 'terroir' similar in general to that of Tequila Valley. The land is slightly sloping from north to south making it south



Sweet Spice, Vanilla

El Tequileño Añejo Gran Reserva



El Tequileño Añejo Gran Reserva begins with 100% premium grown mature Blue Agave from the Highlands of Jalisco. These are combined with the mineral rich water from El Volcan de Tequila and distilled in copper pot stills. Aged to perfection in American & French oak, this is the perfect marriage of our finest Añejos and exclusive Reserve Extra Añejos giving this tequila great depth and complexity.

El Jimador Original Añejo

Sweet Citrus & Agave



Earthy and pure and from the original barrels.

Edicion Limitada. This original production is rare to find and will transport you to the fields of Jalisco where the tastes of Mexico's earth shine through and are balanced with the sweetness of the cooked agave. You cannot find this anymore!!!!



Gran Coramino

from Kevin Hart



Gran Coramino Añejo is aged for over 12 months in American and French oak barrels, then blended with a smooth Añejo, matured in ex-cognac barrels, delivering a silky smooth taste.

Riqueza Añejo ^{Soft & Delicate}

A Madera deep flavor, soft and delicate personality perfectly defined body, being a compliment to the palate.

In sight: Intense gold color, clear reflection of maturity obtained from the patient and his twelve months of careful maturation. Aromas of intense woody, deep and clean, warm and pure with character, the result of perfection in its aging.



Romance Milagro

Añejo has a very smooth woody oaky taste and the reposado an agave taste.

The bottle consists of the mingling of three inner chambers of Select Barrel Reserve Añejo and an outer chamber of Reposado Tequila. The reposado is aged nine months in oak barrels while the añejo is aged three years. **Unfortunately this is no longer in production so bottles are hard to find!**

Oak with Agave



Santanera Añejo

Tasting notes of vanilla, coconut, almond with a smooth caramel finish.

The blend is comprised of 40% Extra Aged, 100% French Oak and the rest 60% age minimum 2.6 years 100% American Oak.

ONLY 2000 bottles EVER made!!!





Torero Añejo

Cherries & Cinnamon



A soft distinguished taste of cherries and cinnamon.

This extra Añejo is aged 2 Years in White Oak Barrels and presented in handmade ceramic botyles paying tribute to the Torero (Bull Fighter) that with his passion and commitment makes bullfighting an art. Elaborated 100% of Agave. Aged 2 Years in White Oak Barrel. Handmade Ceramic Bottle.

Hot pepper & Nutmeg

Tres Generaciones Añejo



Vanilla and caramel sweetness is punctuated with hot pepper and nutmeg spice.

This is a very timid style of añejo with subtle vegetal flavors and not much fruit. It's a very mild sipping spirit that neither offends nor excites. The agave used for this tequila comes from the valleys of Jalisco, aged 6-8 years before harvesting. This añejo is aged 12 months in toasted American oak.



Herradura Ultra



The complex flavor is a balance of delicate cooked agave, rich vanilla and dried fruit.

The finish is soft and creamy. Exclusively hand crafted and estate bottled at Casa Herradura. Selecccion Suprema de Herradura, is the finest expression of tequila available in the world today



Gran Patron Bordeaux

Oak & Citrus



Full-bodied tequila boasts complex aromas of oak, citrus, caramel, and agave.

On the palate, notes of dark berry, vanilla, and cocoa blend seamlessly with the rich agave flavor and extend throughout the long, intense finish.

~ Sweet, Spice & Orange ~

Corazon Expresiones Añejo – Thomas Handy

Aromas of wood, jasmine, light ginger, anise, chocolate, orange, cinnamon, clove, coconut and nutmeg.

Taste described as light and sweet with a light amber color. Corazon ages its 100% blue agave. Blanco tequila aged for 19 months in barrels that previously stored Thomas Handy Rye Whiskey. Each bottle is labeled and numbered.



“A good start on your tequila journey with a smooth oaky taste!”
- Lloyd



Ripe Plum & Cinnamon

Herradura Port Cask

A nose of dried fruit and ripe plum infused with hints of cinnamon, caramel, vanilla and chocolate.

A smooth and flavorful palate, with a lingering finish. Herradura Coleccion de la Casa, Reserva 2012 is a port cask finished reposado that acquires its complex body and extraordinary smooth taste from resting in two different types of oak casks.

Honey & Butter

Clase Azul Añejo



Tasting Notes of honey-like flavors laced with toasted oak, vanilla, spice, cinnamon, curry, and butter.

This super-premium tequila is **cellared for five years** in sherry oak barrels, resulting in a bright, reddish-amber color. The Talavera ceramic bottle is decorated with pure silver, platinum, and 24-karat gold. Only 100 of these bottles are produced each year, making them as collectible as the tequila itself.





Expresiones del Corazón *Bourbon & Caramel* Buffalo – Buffalo Trace



Though the sweet caramel and charcoal smoke notes of bourbon are present, and plenty of agave character shines through. Black pepper spices are at the forefront with red bell pepper, citrus and pineapple. Vanilla sweetness, salty brine and sweet spices carry it through with that pleasant waft of smoke in the finish.

Expresiones del Corazón is a limited edition collection of tequila aged in once used barrels from a selection of the bourbon and rye releases from the Buffalo Trace distillery. This expression of Corazón tequila was aged 10 + months in barrels that once held Buffalo Trace bourbon.

Caramel & Nutmeg

Expresiones del Corazón Rip van Winkle



Great balance between bourbon and agave character. The leathery must, oak and sweet vanilla found in this bourbon plays well with the mineral undertones and vegetal fruits of agave. Caramel, cinnamon, nutmeg and clove bring it all together.

Old Rip Van Winkle 10 year old bourbon is one of the most coveted and tough to find bourbons out there. Since the barrels can only be used once to age it, Corazón decided to buy up a bunch of them from the Buffalo Trace distillery in Kentucky to age its tequila, which is matured in them for 23 months for this release.





Toasted Coconut
& Leather

“If I could only have *one*
last drink, it would be
this one!!!
- Lloyd

Jose Cuervo Reserva de La Familia



Sweet, robust aromas of vanilla, toasted coconut, dried fruit, roasted nuts, and leather.

Brilliant copper color. A soft, supple entry leads to a smooth medium to full-bodied palate with rich spice, toffee, nuts, caramelized agave, and pepper flavors. Finishes with a long fade of pure chocolate, toasty oak, brown spices, dried fruit, and agave flavors.



Caramel & Rich Chocolate



Don Julio 1942



Notes of rich caramel and chocolate followed by warm oak, vanilla and roasted agave.

The finish lingers with oak and rich vanilla. A brilliant golden amber hue. Don Julio González stayed in his native Jalisco, establishing a distillery where generations to come would follow his passion for quality and craftsmanship.

Butterscotch
with Herbal Spice

Don Julio 70



Complex and bold oak, vanilla, and butterscotch notes with a little herbal spice.

The palate is full bodied and super smooth with bold oak, vanilla and butterscotch notes with a little herbal spice balanced by agave sweetness. It finishes quick with sweet honey and a little more of a spicy snap. A unique tequila with the smoothness of a Blanco and the traditional hints of Añejo, such as vanilla, honey and toasted oak.





Tequila

Extra Añejo

A new classification added in the summer of 2006, labeling any Tequila aged more than 3 years, an “Extra Añejo”. Following the same rule as an “Añejo”, the distillers must age the spirit in barrels or containers with a maximum capacity of 600 liters. With this extended amount of aging, the Tequila becomes much darker, more of a Mahogany color, and is so rich that it becomes difficult to distinguish it from other quality aged spirits. After the aging process, the alcohol content must be diluted by adding distilled water. These Extra Añejo’s are extremely smooth and complex.

Extra Añejo Tequilas are also referred to as “ultra-aged”.

Caramel
AND
Vanilla

Herradura Cognac Cask 🐾🐾

The finish is smooth and warm with caramel and vanilla undertones.

The double-barrel maturation process accentuates the aromas of cooked agave and dried fruit, which is balanced on the palate by earthy and spicy notes. The Colección de la Casa series is the best example in the industry of how each of the sources of flavor – agave, water, fermentation, distillation, and maturation – impacts the character of the final product.



Fresh Black Pepper

Diablito 123 Organic 🐾🐾🐾



The nose reveals deep vanilla notes, along with plenty of fresh black pepper and caramel.

Flavors are textbook extra añejo, a seductive melange of deep vanilla, racy spices, and chewy agave all in harmony. The body is rich and creamy, and the finish surprisingly long lasting, offering citrus-focused tartness and plenty of bite.

Floral
WITH
Earthy Notes

345 Extra Añejo 🐾🐾🐾



The flavor of the tequila has very rich floral and earthy notes.

These are then teamed up with reasonable notes of spice, fruit, agave with slight vanilla, smoke and caramel. Talking about the finish notes of the tequila, it gives a slight feeling of numbing with a medium to long ranging span of flavor.





Avion 44

Vanilla & Lemon Zest



A deep aroma of roasted agave, along with scents of vanilla and light citrus, particularly lemon zest.

The nose gives way to flavors of dried fruits, cinnamon and eucalyptus on the palate, which leads to an extremely long and rich finish. After this tequila goes through Avión's proprietary ultra-slow filtration method, it is aged 43 months in large oak barrels before spending a final month in specially selected petite barrels, which are rotated daily. The tequila made famous by the show *Entourage*.

Clase Azul Ultra



Clase Azul Tequila Ultra is the crown jewel of our portfolio, with an exquisite tequila and decanter exclusively designed for collectors around the world.

From the agave fields to bottling, this is a journey nearly 14 years in the making.

The incredible liquid spends five years aging, first in American whiskey casks, then in Spanish casks that previously contained sherry, bestowing a sublime touch.



Extremely rare

very exclusive



Casa Noble Fundador



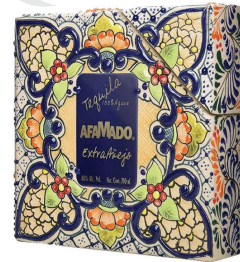
The second edition in Casa Noble's luxurious collection of rare tequilas. Jose "Pepe" Hermosillo, Casa Noble founder and maestro tequilero, invites you to experience Selección del Fundador Volume II—an extra añejo tequila triple distilled from estate-grown, 100% Blue Weber Agave planted in 1997 to commemorate the founding of Casa Noble. To perfectly develop its complex, elegant character, this tequila was aged for eight years in new Taransaud

Afamado Extra Añejo



Smooth tequila with notes of vanilla, cooked agave and toasted oak.

Tequila Afamado Extra Añejo is 100% Blue Agave, aged at least 3 years in oak barrels. Afamado is the "famous" spirit of Mexico, from the Tequila Tres Mujeres distillery. This is an incredibly smooth and rich tasting tequila. The handmade bottle is gorgeous and would be an excellent addition to any collection. It comes in three different designs. This listing is for the blue label bottle.



Alvaro personally brings these in for us!!!

Cinnamon & Light Wood



Amor Mio Extra Añejo



Vanilla taste with cinnamon, agave cooked, prune, hazelnut, dark chocolate and light wood.

Aromas of delicately complex with outstanding wood tones, strong notes of vanilla, chocolate and nuts. Color is transparent with golden sparkles and copper.

Alquimia Extra Añejo

A long sweet, spicy, and exotic fruit finish is best savored slowly.

The Reserva de Don Adolfo Extra Añejo is aged for over 6 years in white oak barrels, this sipping tequila is described as a “cognac-like” spirit. It has a beautiful, rich golden color with a thick body. The aromas are dominated by cinnamon, herbs and spice.



Spicy &
Exotic Fruits

No herbicides or chemical
fertilizers used!

Cinnamon &
Light Wood

Chamucos Extra Añejo



Tequila Chamucos is a carefully handcrafted, ultra-premium tequila for connoisseurs. It is the true expression of tequila. Its amazing purity, aroma and flavor are the results of careful small-batch production. We farm our premium blue agave in Los Altos, Jalisco and have used organic farming practices since the beginning in 1992. Our agave is slow cooked in specially designed ovens under low-temperature cooking for 30 hours and then cooling the agave for 24 hours. The juice or agua miel is naturally fermented with our proprietary yeast before being double-distilled in specially designed stainless steel Alembic stills.

Sauza XA Extra Añejo

*Dessert & Nutmeg
Notes*



The palate is very dessert-like, with all of the above plus notes of nutmeg on the top.

The nose is classic Añejo tequila with caramel, creme brulee, light chocolate notes, and a bit of alcoholic burn. The body however is surprisingly light. The rich creaminess you get in many an old extra Añejo doesn't quite come through here, and agave is really an afterthought with this tequila.

Dried Fruit & Vanilla

Herradura Seleccion Suprema



*Heaven on the nose –
scotch like – feels
like I'm running in the
Scottish hills in a kilt!
– Lloyd*

The complex flavor is a balance of delicate cooked agave, rich vanilla and dried fruit.

Herradura Selección Suprema Extra Añejo is made from 100% estate-grown blue weber agave, harvested 10 years after planting. The tequila spends its time in imported American oak barrels for several years (49 months, to be exact), before bottling at 40% abv.



Tapatio excelencia

*Pepper
& Buttery*



A simply stunning 100% agave añejo from Carlos Camarena of the La Altena distillery.

This Excelencia Gran Reserva Extra Añejo from Tapatio shows an incredibly peppery agave character, with buttery grilled veg and a spicy kick. A simply stunning Tequila.

~ Toasty Oak Spices ~

A REAL Mexican
peppery nose and first
taste with a smooth finish.
- Lloyd

Don Julio Real



Stunning vanilla, toasty oak spices and peppery agave character.

Blue weber agave is cooked in a brick oven and juices are extracted using a roller. Double-distilled in a stainless steel still and aged for 60 months in oak barrels previously used for bourbon, this extra añejo tequila is bottled at 40% ABV in a decanter style bottle wrapped in silver agave leaves.

Ocho Extra Añejo "El Refugio" 2012

Cacao, Peach &
Toffee



Interesting notes of creme caramel, cacao, coffee, peach, and toffee.

Complimenting aroma of peach, cotton candy, perfumed acetone, honey, earth, graphite, slight note of cedar, rose, floral hops, olive brine, and molasses. The color is very pale for a 3 year old aged tequila, golden straw color with a slight green tint.



Esperanto Extra Añejo

Cinnamon &
Light Wood



Hints of oranges and caramel. Dry finish with spicy sweetness.

Thicker wood and mellow wilderness. Lush citrus band aids. Warm ocean breeze. Nose buttery fresh handmade corn tortillas...hot play dough on the tongue followed by heat sweet. More interesting on the nose. Little spicy and a little viscous. Doesn't have much staying power. Nose heavy of buttered popcorn. Slides down the throat with a buttery ease.

Vanilla & Pear

Tears of Llorona Extra Añejo



Has a bouquet of black cherries, vanilla, honeysuckle and apples, and leads to notes of chocolate, toffee and crème brûlée on the palate.

The finish is spicy and elegant, with notes of cinnamon and cloves balanced by sweeter touches of raisins, caramel and oak. After distillation it is aged for five years in several different types of barrels — half ex-Scotch whisky barrels, a quarter Sherry casks and another quarter French Limousin barrels previously used to mature Cognac — before being blended together at optimal maturity.



El Tesoro Paradiso Extra Añejo



A stellar sipping tequila with deep, elegant spicy wood character.

Lavish aromas of baking spices, pepper, praline, and dried tropical fruit have accents of olive and leather and follow through on a rich, supple entry to a dryish full body with herb, cheese, and sandalwood notes. Finishes with a very long, peppery spice, cocoa, and mineral fade.

AmorMio Extra Añejo

Very smooth
slightly sweet



This 100% blue agave tequila is aged 48 months in French oak.

The French oak aging process make the extra Añejo an exquisite delight to the palate with extraordinary aromas and flavors.



Clase Azul Ultra Añejo



Clase Azul Ultra Extra Añejo Tequila - An ultra-premium Extra Añejo from the Productos Finos de Agave Distillery. Made from 100% Tequiliana Weber Blue Agave, double distilled, and aged a minimum of three years in heavily charred, hand-selected, Sherry Oak casks. This unrivaled Tequila is one of the finest ever produced.

A true collector's piece. The decanter is a spectacular hand-made ceramic display, taking approximately 40 days to produce. The medallion is a hand-made pure Silver "Ley .925" by renowned artist Leon Fernandez, hand painted with pure Platinum paint

Siete Leguas D'Antano

Over 65 years ago the most authentic tequila was created. Everything about Siete Leguas oozes artisanal prowess from the jimadors in the agave fields, to the mull drawn tahona wheel and the natural open fermentation tanks. Based in Atotonilco el Alto in Jalisco, Mexico, the inspiration for Siete Leguas came in the form of revolutionary Pancho Villa and his famed horse, who galloped "7 Leguas" or 21 miles. One of his many followers was Don Ignacio Gonzalez Vargas, and with devotion, named his tequila after Pancho Villa's horse. Today the Gonzalez de Anda family and its 7 members continue their fathers, Don Ignacio Gonzalez Vargas' legacy with one of the traditional methods of creating tequila. 7 Leguas is still one of the oldest Mexican distilleries and is still family owned and operated.





Mezcal

*“Para todo mal, mezcal,
y para todo bien, también.”*

For everything bad, **mezcal**,
and **for** everything good as well.

Mezcal, like tequila, is made from the agave plant, but the process is different. The key difference between tequila and mezcal is that the heart of the agave plant is roasted before distilling into mezcal, which is why mezcals have a smoky flavor. Whereas tequila is made exclusively in the northwestern state of Jalisco, mezcal is exclusive to Oaxaca.



Scorpion

Scorpion Añejo



Scorpion Mezcal Añejo is double-distilled from 100% agave at Scorpion Mezcal SA de CV distillery (NOM 019X) in Oaxaca, Mexico. After aging in French oak barrels for a year, it gets bottled at 40% abv.



Scorpion Silver



Scorpion Mezcal Silver is double-distilled from 100% agave at Scorpion Mezcal SA de CV distillery (NOM 019X) in Oaxaca, Mexico. It's bottled unaged with, you guessed it, a scorpion.



Clase Azul Mezcal



Its underground cooking generates sweet notes of peanut, brown sugar, honey, ash, wood and chocolate. Meanwhile fermentation using stone piles with red oak, add some ripened fruit notes.

Mezcal Clase Azul is made from Cenizo Agave, and grows wild in the State of Durango where the extreme climate, the rich minerals of its soil, and the source of natural springs in the area, give particular force and complexity to its notes, making it an entirely different mezcal than what is produced in the rest of Mexico.



Del Maguey

Del Maguey Vida



VIDA de San Luis Del Rio® is an artisanal, Organic Mezcal from Del Maguey, at an entry-level price point and broader availability. Launched in 2010, it is highly mixable and has arrived to much anticipated industry acceptance and high bartender demand. Hand crafted, it is twice distilled, very slowly in small wood-fired, riverside copper stills to flavor specifications that underscore its versatility in cocktails. Another masterpiece out of San Luis del Rio, it has a nose of fruit aromatics, a hint of honey, vanilla and roast agave; the palate offers ginger, cinnamon, burnt sandalwood, banana and tangerine, with a long, soft finish. Viva VIDA!



Del Maguey Crema de Mezcal



Crema de Mezcal, is a combination of Miel de Maguey (unfermented syrup of the roast agave) and Mezcal San Luis del Rio – double distilled from 100% mature agave Espadin, produced the original natural 400-year-old, hand-crafted way. Crema de Mezcal has a nose of roast maguey, with vanilla and pear, a creamy almond, apple, coffee, pineapple palate and a long sweet smoky orange finish. As the five day maguey roast is uncovered, the Miel of a few of the sweetest magueys are pressed out. Ten percent Miel de Maguey is added to ninety percent San Luis del Rio resulting in an 80 proof Crema de Mezcal.

Del Maguey Chichicapa



A medium nose and complex taste with lots of citrus. A long, smooth finish with overtones of mint.

Del Maguey Single Village Mezcal Chichicapa is named after the village where it is made. The pueblo elevation is 7,000ft. in a broad valley with a desert and tropical microclimate. Del Maguey Mezcal are twice distilled and unblended from 100% mature agave Espadin, and are produced the original 400-year-old organic, handcrafted way.



Del Maguey Minero



Our Minero from Santa Catarina Minas has a nose full of flower essence, vanilla and figs with a burnt honey flavor and a bit of lemon. Minero is deep and warm, sweet all the way to the finish. One hour beyond the village of Chichicapa and through a mountain pass, one arrives at Santa Catarina Minas. This pueblo has an arid semi-tropical microclimate and great water! Our palenqueros, Florencio Carlos Sarmiento and his sons Florencio Carlos Vasquez and Luis Carlos Vasquez, are true craftsmen. Their “palenque” (site of production) is the most well organized we have seen, including a cistern to cool and recycle the water used in the condensation process. The most unique facet of this pueblo that gives the fruitiness to Minero, is that the still is made of clay with bamboo tubing, rather than the usual copper stills and tubing.





Esplendor

Caramel
& Citrus



Esplendor Reposado



A sweet caramel nose with spice up front and a long smokey finish with hints of citrus.

The roasting in covered stone pits gives this an almost peat like scotch nose. Ask for a slice of orange with chili salt!!!!



Earthy
with
Orange Citrus



Esplendor Valle Dorado



Starts with a slow warm burn turning orange citrus on the palette with an earthy smokey fired finish.

Mezcals should be sipped liked smokey single malt scotches. Ask for a slice of orange with chili salt!!!!



Los Amantes

Los Amantes is a mezcal distilled from 100% agave espadín in Tlacolula de Matamoros. The piñas, or hearts, of the agave are baked in a traditional stone oven before the juices are extracted and ground by an Egyptian-type stone mill powered by horses. The juices are then naturally fermented in wooden tubs before being double distilled.

Los Amantes Añejo

Strong Wood
and
Honey



It's a rich mezcal with strong notes of wood, vanilla, and honey.

Tame aromas of cappuccino and roasted nuts are warm and inviting. Dusty suede in the mouth, it is full flavored with salted caramel and toasted pecans, all riding on a thick wave of cigar box smokiness.



Light Chocolate

Los Amantes Joven



First is a light chocolate character, just a touch that works nicely with the rich agave core.

A creamy mouthfeel with vanilla, spice and burnt black pepper. A little apple and slight citrus with some smoke at the finish.



Grilled Peaches
& Coffee

Los Amantes Reposado



A soft palate coating texture full of ripe grilled peaches, vanilla, coffee, charred oak, cinnamon and allspice.

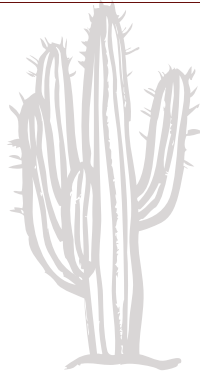
Faint notes of vanilla, lemon, licorice root, mustard seeds and raisins entice the nose. It displays a little less subtlety on the palate but only a little. A soft palate coating texture full of ripe grilled peaches, vanilla, coffee, charred oak, cinnamon and allspice.



Raicilla

Is it Mexico's original
Moonshine? What makes
Raicilla different?

New designation of Origin for Raicilla - Raicilla is a spirit with aromas and flavours originated from the variety of **MAGUEY** used and from the **PRODUCTION PROCESS**. Raicilla qualities are by the **TERROIR**, and **YEAST** used.





La Venenosa

Made in Jalisco, Mexico, but falling outside the Tequila denomination, La Venenosa Raicilla follows a distilling tradition that is nearly 500 years old. Created by “Chef”

Esteban Morales, La Venenosa showcases the varieties of agave and distillation techniques native to Jalisco. Each of our Raicillas expressions is unique; Created by different maestros, using traditional agaves and from distinct terroirs.

Resulting in 3 exceptionally individual spirits unlike any other.

Costa de Jalisco

*Funky/
Blue cheese*

Maestro Raicillero : Don Alberto Hernández

Region: Jalisco

Area: El Tuito, Costa Norte

Agave: 100% Agave Mexicano (Rhodacantha)

Alcohol: 44.3%

Distillation: x2 in fig tree trunk and copper

Philipino still



Sierra de Tigre *Light Chocolate*

Maestro Raicillero : Luis Contreras

Region: Jalisco

Area: Manzanilla de la Paz

Agave: Inaequidens

Alcohol: 43%

Distillation: x2 in clay pot stills

*Sweet minerality
& Leather*

Sierra Volcanes



Maestro Raicillero : Don Arturo Campos

Region: Jalisco

Area: San Juan Espanatica

Agave: 100% Agave Cenizo Gigante (Angustifolia)

Alcohol: 46.3%

Distillation: x2 in clay pot stills

