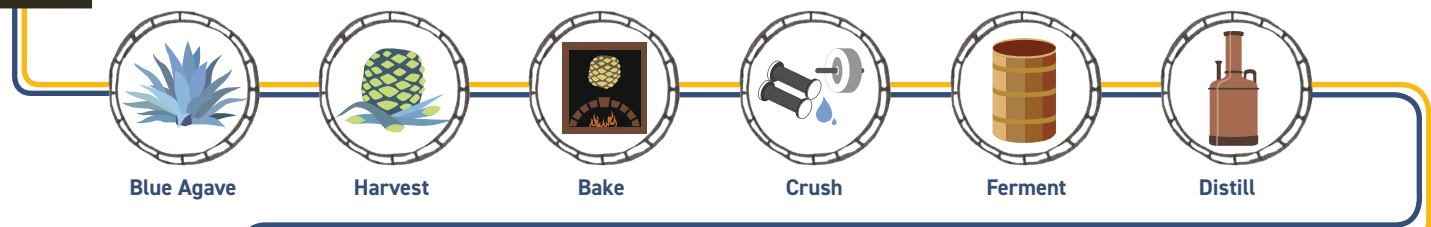




## PROCESS



Blue Agave

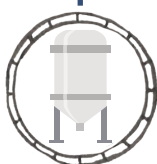
Harvest

Bake

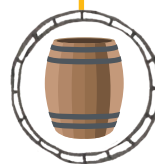
Crush

Ferment

Distill



Rested



Aged



BLANCO			BLANCO 110			REPOSADO			AÑEJO			EXCELENCIA <small>GRAN RESERVA EXTRA AÑEJO</small>		
Rested for 6 months in stainless steel			Rested for 6 months in stainless steel			Aged for 8 months in used Jim Beam American oak barrels			Aged for 18 months in used Jim Beam American oak barrels			Distilled in 2000, aged for 5 years in used Excelencia barrels and an additional 10 years in 5L glass jugs		
ABV 40%	750ml \$36 CA Sug	1L \$45.99 CA Sug	ABV 55%	750ml \$55 CA Sug	1L \$64.99 CA Sug	ABV 40%	750ml \$41.50 CA Sug	1L \$52.99 CA Sug	ABV 40%	750ml \$50 CA Sug	1L \$59.99 CA Sug	ABV 40%	750ml \$140 CA Sug	1L \$175 CA Sug



A highly revered cult favorite in Mexico for over 80 years, introduced to the US by Charbay

Made from 100% Estate grown Blue Agave

Limited production in small Copper Alambiques Tequilano Pot Stills

