



TEQUILA
BLANCO FINO
TRES AROMAS

Soft with notes of cooked agave, with a smooth fresh finish reaffirming the process.

A tequila so particular in its notes, it can be taken straight or mixed, thanks to its balanced flavors and perfect taste you can prepare your favorite cocktails or enjoy it on the rocks.

TEQUILA
BLANCO ROSADO
TRES AROMAS

Made from our tequila Blanco, adding hues and notes of strawberry, dried hibiscus and blackberry, creating an experience for those who love sweet notes. An innovated tequila for mixology, thanks to its flavors it is the perfect mix for tequila and tonic.

Due to its fruity notes it is suitable for high-end pastries, achieving the perfect balance and flavor. Tequila 3 Aromas Blanco Rosado reflects its present of jamaica, blackberry and strawberry from the natural extraction, making this an excellent option for your tequilas with tonic.

Raspberry / Strawberry / Hibiscus.

NOM 1477

DESTILLERY
Tequilera Puerta
De Hierro (Leticia
Hermosillo Ravelero)

CATEGORY
100% Blue Agave

BOTTLE
6/750 ML.


ALC./VOL.
40% (80° Proof)


BARREL
American and
french oak.




www.maraimports.com


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(805) 207 - 66 - 55
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12387 Doherty
St. Riverside, CA 92503



TEQUILA REPOSADO SUPERIOR TRES AROMAS

AGE: 8 months.
BARREL: In American oak barrel.

Matured for 8 months in French oak barrels achieving a beautiful golden hue with soft notes of cooked agave and toasted wood with a subtle touch of vanilla and a long unmatched finish.

The recommendation for its perfect pairing is fine cuts of meat, lamb, fine cheeses, salmon and stews, among many others.

TEQUILA AÑEJO DIVINO TRES AROMAS

AGE: 14 months.
BARREL: American oak barrel.

A tequila with great character, aged for 14 months with the American Oak Barrels allows us to absorb the flavors locked within. The aging and patience of this process are responsible for highlighting its complexity and presence on the palate, the wait compensates us with soft and subtle notes of pure wood, its aroma is unwavering and elegant.

A tequila with great complexity and presence on the palate, ideal to accompany sophisticated dishes, cuts or fine meats (venison or beef) and high-end Mexican cuisine.

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TEQUILA
EXTRA AGED BARREL SELECT
 TRES AROMAS

AGE: 24 months.
BARREL: French oak.

A tequila with great character, aging in the coated barrels of French oak for 24 months gives this tequila its complexity while highlighting the flavors that gives its presence on the plate. The aging compensates us with soft and subtle notes of pure wood, chocolate, vanilla and cooked agave, its aroma is and cooked agave, its aroma is persistent and elegant.

TEQUILA
EXTRA AGED CRISTALINO
 TRES AROMAS

AGE: 24 months.
BARREL: French oak.

As part of the evolution of our añejos, our extra aged cristalino is subjected to a filtration process with activated carbon witch allows it to extract the heaviest compounds from the tequila, stripping all those bitter notes, excess wood or sour notes. As a result, fresh notes with a soft smell of apricot, peach and cooked agave, completely transparent, clear and bright tequila with an intense character. In a few words, the best of white tequilas is combined with the characteristics of a great reserve 24 months in French oak barrels.

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 De Hierro (Leticia
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BOTTLE
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ALC./VOL.
 40% (80° Proof)


BARREL
 American and
 french oak.



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