



**TEQUILA
BLANCO
ENVUELTO**

Our Tequila Blanco is smooth on the palate – unveiling notes of Cooked Agave, sun-kissed citrus, lush velvet, and hints of mineral. Celebrated as our most adaptable Tequila, it elegantly mixes into a fresh margarita and harmoniously pairs with the delicate flavors of ceviche, tuna tartare, or bruschetta.

**TEQUILA
REPOSADO
ENVUELTO**

AGE: 7 months.
BARREL: French white oak barrels.

Our 100% Tequila Reposado matures for over two months in French white oak barrels – resulting in a spirit that serenades the palate with notes of Cooked Agave, vanilla, warm toasted wood, and whispers of toffee. As a more flavor-forward Tequila, it complements the indulgence of pasta dishes like lasagna or 4-cheese, the comfort of tacos, or the delicacy of a soufflé.

**TEQUILA
AÑEJO
ENVUELTO**

AGE: 12 months.
BARREL: French white oak barrels.

Our 100% Tequila Añejo is artfully aged for over 12 months in French white oak barrels resulting in a symphony of flavors: robust oak, creamy milk chocolate, velvety toffee, and spices like cinnamon. As one of our more sophisticated Tequilas, it naturally enhances the richness of a cheese plate, depth of a quality espresso, decadence of chocolate cake, or smoky allure of a brisket.

**TEQUILA
EXTRA AÑEJO
ENVUELTO**

AGE: 36 months.
BARREL: French white oak barrels.

Our 100% Tequila Extra Añejo is masterfully aged for over 36 months in French white oak barrels – intertwining notes of sun-dried fruit, dark chocolate, caramel, spicy cinnamon, and a hint of toasted oak. As our most sophisticated Tequila with a noticeably smooth finish, it pairs well with blue cheese, a cigar, the sweetness of glazed meats, and 80% or above dark chocolate.

NOM 1459

DISTILLERY
Tequila Selecto de
Amatitán S.A de C.V

CATEGORY
100% Blue Agave

BOTTLE
6/750 ML

ALC./VOL.
40% (80° Proof)

BARREL
French Oak.

