



TEQUILA BLANCO

30-30

View: Very bright and clean Tequila with silver reflect, a high average density.

Nose: At first nose has aromas of peach, raw almonds, flowers and herbs. At the second nose, white flowers, especially tuberose and orange blossom, are checked. Citrus fruits are also perceived as orange and lime but mostly lemon. It has herbal notes of pine and a subtle smokey note in the background.

Palate: The attack is soft, easily slips through the mouth but does not impregnate too much. The citrus notes disappear giving way to herbal notes.

PACK: 12/750 ML 12/1 LT 60/50 ML



TEQUILA REPOSADO

30-30

AGE: 7 Months

BARREL: American Oak Barrel

View: Bright and clean pale yellow Tequila. An apparent low average density.

Nose: At first nose, herbal and spicy notes dominate: vanilla, coconut, caramel, and a slight note of roasted coffee, leaving behind the scent of mature fruit. At second nose still dominates the spicy notes revealing pepper that was hidden before; also flavors of sweet potato and brown sugar appear.

Palate: The attack of this tequila is a molten soft and fresh acidity, followed by the light and pleasant alcohol. Aromas provided by the barrel are found in the nose, leaving notes of toasted wood.

PACK: 12/750 ML 12/1 LT 60/50 ML

NOM 1068

DISTILLERY
Agroindustria
Guadalajara
S.A. de C.V.

CATEGORY
100% Agave Azul

BOTTLE
6/750 ML
12/750 ML
12/1 L
60/50 ML

ALC./VOL.
40% (80° Proof)

BARREL
America Oak



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St. Riverside, CA 92503



TEQUILA AÑEJO NEW PRESENTATION 30-30

AGE: 18 Months

BARREL: Barrel: American Oak Barrel.

View: Bright and clean pale yellow Tequila.

An apparent low average density.

Nose: At first nose, herbal and spicy notes dominate: vanilla, coconut, caramel, and a slight note of roasted coffee, leaving behind the scent of mature fruit.

At second nose still dominate the spicy notes revealing pepper that was hidden before; also flavors of sweet potato and brown sugar appear.

Palate: The attack of this tequila is a molten soft and fresh acidity, followed by the light and pleasant alcohol.

Aromas provided by the barrel are found in the nose, leaving notes of toasted wood.

PACK: 6/750 ML



TEQUILA AÑEJO CRISTALINO 30-30

AGE: 22 Months

BARREL: American Oak Barrel

View: Brilliant crystalline with silver hues and light body.

Nose: Cooked agave, notes of vanilla, chocolate milk, hints of cinnamon and dulce de leche. Hazelnut and walnuts are distinguished.

Palate: Mild but persistent and very pleasant on the palate, ideal to accompany foods such as Chile en nogada, Pollo con mole, Manchego cheese board, mozzarella or gouda with walnuts and red berries. Desserts such as chocolate cake, or walnut cookies, cajeta crepes or vanilla or walnut ice cream.

PACK: 6/750 ML

NOM 1068

DISTILLERY
Agroindustria
Guadalajara
S.A de C.V,

CATEGORY
100% Agave Azul

BOTTLE
6/750 ML
12/750 ML
12/1 L
60/50 ML

ALC./VOL.
40% (80° Proof)

BARREL
America Oak



TEQUILA 30-30®



TEQUILA AÑEJO CRISTALINO BLACK

30-30

AGE: 18 Months

BARREL: Barrel: American Oak Barrel.

Aromas: Cooked agave, subtle notes of vanilla and milk chocolate, with hints of cinnamon and dulce de leche.

Taste: Aging in American white oak barrel brings a smooth yet persistent taste and very pleasant on the palate. Ideal to pair with dishes such as chile en nogada, chicken in mole, Manchego cheese boards, mozzarella or gouda with walnuts and red fruits. Age: 24 Months provides a bright and crystalline view with silver nuances and a light body.

PACK: 6/750 ML

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DISTILLERY
Agroindustria
Guadalajara
S.A de C.V,

CATEGORY
100% Agave Azul

BOTTLE
6/750 ML

ALC./VOL.
40% (80° Proof)

BARREL
America Oak

