

SALES SHEET



TEQUILA PLATA ESPECIAL SANGRE ALTEA

In sight: Transparent in appearance with silver touches that reflects nature and balance in her refined body.

Smell: Herbal aroma with sweet sparkles, with a light touch of sewn agave of excellent maturity due to its triple distillation.

To taste: With a mild and light flavor highlighting the sewn agave, leaving a great balanced flavor at the end of your tasting.

TEQUILA REPOSADO ESPECIAL SANGRE ALTEA

AGE: 9 months.
BARREL: American white oak barrels.

In sight: Bright yellow gold, with a consistent and firm body.

Smell: Vanilla aromas, sewn agave touches and woody notes.

To taste: With a slight sweet wood flavor that can be appreciated when tasted with touches of sewn agave that is shown with the perfect balance in its rest and production process.

TEQUILA EXTRA AÑEJO CRISTALINO SANGRE ALTEA

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

In sight: Shiny crystalline in appearance.

Smell: Light fruity and woody aroma with agave hints.

To taste: With a distinguished soft toasted flavor.

NOM 1515

DISTILLERY
Destiladora Santa
Virginia, S.A. de C.V.

CATEGORY
100% Blue Agave

BOTTLE
6 / 750 ML

ALC./VOL.
40% (80° Proof)

BARREL
American
white oak.




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TEQUILA Blanco CLASICO SANGRE ALTEÑA

Appearance
Crystal-clear with silver hues, reflecting its natural character and balanced body.

Aroma
Bright citrus aromas with herbal notes, highlighting the cooked agave at its peak maturity.

Taste
Light citrus fruit flavors with herbal tones, smooth and slightly sweet, leaving a clean and lasting agave finish.

TEQUILA REPOSADO CLASICO SANGRE ALTEÑA

Appearance
Golden in color, with a consistent body and character, achieved through its precise aging in white oak barrels.

Aroma
Aromas of vanilla, hints of butter, and woody notes, with caramel standing out thanks to its perfect maturation time.

Taste
A subtle woody flavor noticeable when tasting, with sweet touches of caramel and chocolate, finishing with cooked agave that reveals perfect balance from its aging.

Age: 9 months
Barrel: american white oak barrels.

NOM 1515

DISTILLERY
Destiladora Santa
Virginia, S.A. de C.V.

CATEGORY
100% Blue Agave

BOTTLE
12/ 750 ML

ALC./VOL.
40% (80° Proof)

BARREL
American
white oak.



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