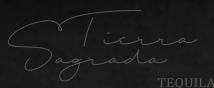


El Dorado Partida llc



Cutting Edge Spirits





If I were to be born again
I would still be a master tequila distiller

Office: 01 (374) 74 81225
Sales: 01 (374) 74 81225
info@gildardopartidalcc.com



ABOUT US.

PASSIONATE ABOUT TEQUILA

The Partida family has dedicated over 100 years to "The art of making tequila".

Gildardo Partida has managed to combine the family passion for tequila with his business vision, managing to share outstanding **premium tequila brands** with the world.

PASSION FOR "THE ART OF MAKING TEQUILA"



Gildardo Partida LCC has teamed up with some of the best brands of premium tequila on the market, collaborating only with those who have the ability to make the tequila enthusiastic fall in love. Without a doubt our products will satisfy the most delicate consumers.

We are looking to establish successful commercial relationships with the firm

intention of bringing only highest quality spirits beverages to the consumer.

We are a trading company and importer of spirits distributed throughout the Mexican territory and in the American market.

We focus on a high growth market, for consumers with exclusive tastes,



PROCESS.

THE ART OF MAKING TEQUILA

PLANTING.

The tequila elaboration begins with the planting of Tequilana Weber Blue variety agave, a raw material from which the tequila arises. Agave reaches its maturity about 7 years after planting.

LA JIMA.

This is the process through which the harvesters or "jimadores" cut the external leaves from the agave with an instrument called a "coa," following the same ancestral process that has been passed down through generations. Once the leaves have been cut, the heart or "piña" of the agave is left uncovered and is removed from the ground.

BAKING.

Once the best piñas or agave hearts are selected, they are cut and put into traditional masonry ovens. The "piñas" are steamed slowly, in small amounts, for 79 hours. Steamed agave is sweet and rich in flavor.

PRESSING.

The cooked agave piñas are placed in mills specially made to extract the juices of the agave, including the richness of their natural sugars. 100% agave tequilas exclusively use agave sugars and cannot contain other types of sweeteners.

FERMENTATION.

Natural sugars are converted into alcohol by using the yeast that grows naturally on the agave leaves. At this stage the flavor and distinctive characteristics of the tequila are defined. Fermentation is a process which usually takes between 24 and 72 hours to carry out.

DESTILLATION.

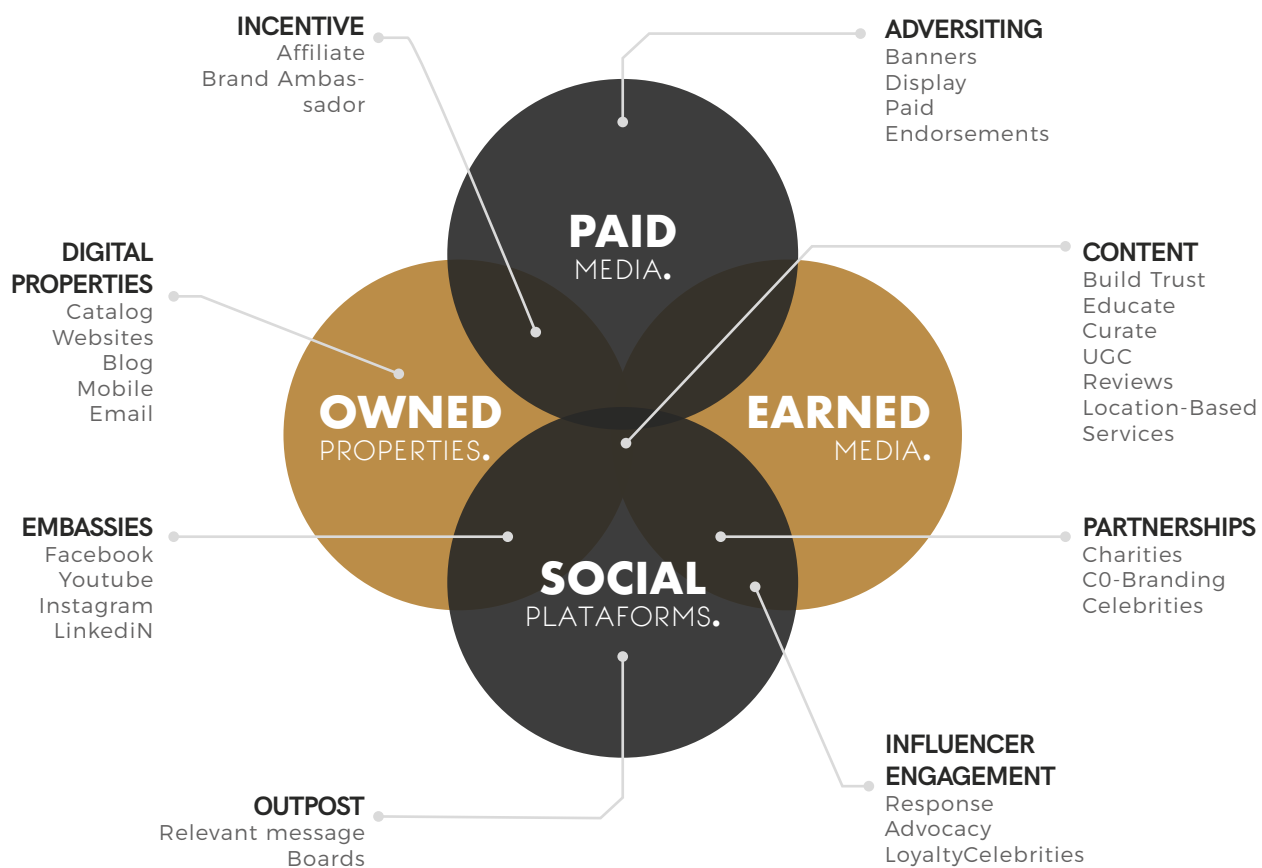
A double distillation process is involved in making tequila. The first distillation, referred to as deztrozamiento or "smashing," produces a liquid with about a 20% alcohol level. The second distillation, referred to as "rectification", achieves the desired alcoholic strength. It is at this point, that tequila becomes blanco, which has crystalline and transparent appearance

AGING.

Aging is done for Reposado, Añejo and Extra Añejo tequilas. The tequila is stored in French oak barrels so that it acquires the distinctive color and aromas of the wood, and also improves in aroma, flavor and complexity as it matures. The barrels are stored in the cava or distillery aging area, to protect them from external influences and provide a constant temperature. Each variety of tequila requires a different time frame for aging in barrels before it is ready to be bottled.



MARKETING PLAN.

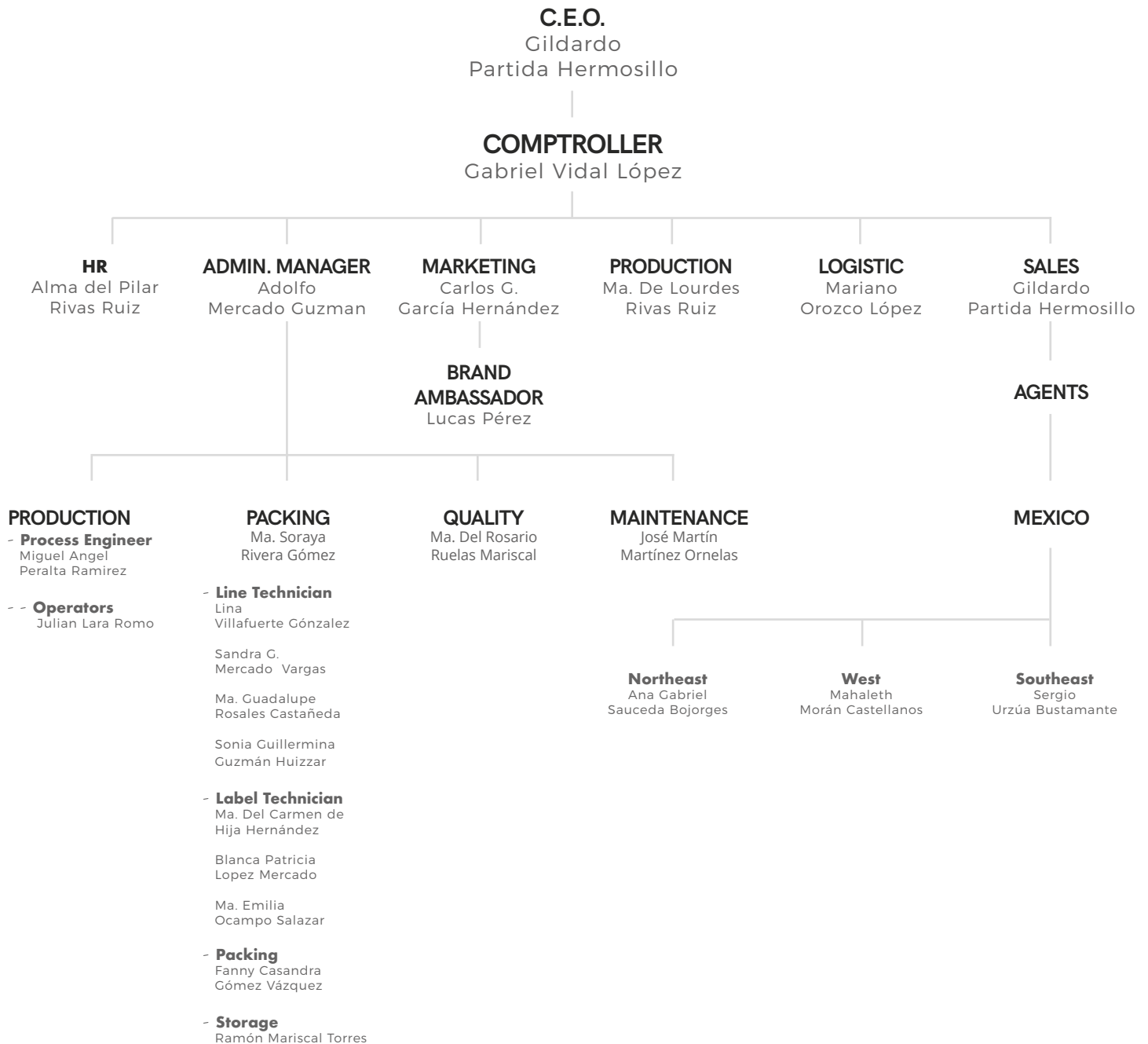


P.O.S.

CURRENT DISTRIBUTION

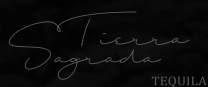


ORGANIZATIONAL STRUCTURE



BRANDS

TEQUILA PREMIUM



Cava
de
Oro®

TRADITIONAL TASTE



Cava
de
Oro®



TEQUILA PLATA

1 0 0 % D E A G A V E

White gold Cava Tequila, intense and fun.

COLOR: Brilliant nuances and silvery luminous tones and strawberries

AROMA: Powerful herbaceous and wet earth.

TASTE: Soft textures, cooked agave and caramel, final soft and sweet reaffirming its character.

CHARACTERISTICS

Class:	Blanco
Category:	100% de Agave
Presentations:	750 ml / 375 ml / 100 ml
Volume of Alcohol:	40% Alc. Vol. (80° Proof)
NOM:	1477
DOT:	194 / 02 / Region Central
Distillery:	Tequilera Puerta de Hierro S.A de C.V.
Country:	México



Cava
de
Oro®



TEQUILA REPOSADO

1 0 0 % D E A G A V E

Tequila Cava de Oro Reposado, noble and generous, matured for 6 months in French white oak barrels.

COLOR: Bright straw.

AROMA: Fresh, cooked agave and softly woody.

TASTE: Soft and refined, notes of oak, cooked agave and caramel. End of prolonged and pleasant mouth.

CHARACTERISTICS

Class:	Reposado / 6 months
Category:	100% de Agave
Presentations:	750 ml / 375 ml / 100 ml
Volume of Alcohol:	40% Alc. Vol. (80° Proof)
NOM:	1477
DOT:	02 / Region Central
Distillery:	Tequilera Puerta de Hierro S.A de C.V.
Country:	México



Cava
de
Oro®



TEQUILA AÑEJO

1 0 0 % D E A G A V E

Super Añejo, he gives you his story and notes what he has been waiting for you. Matured for 2 years in French white oak barrels.

COLOR: Intense gold.

AROMA: Exquisite to nuts and toasted oak.

TASTE: Silky texture and fresh to the palate with a long finish and sweet touch

CHARACTERISTICS

Class:	Añejo / 24 months
Category:	100% de Agave
Presentations:	750 ml / 375 ml / 100 ml
Volume of Alcohol:	40% Alc. Vol. (80° Proof)
NOM:	1477
DOT:	194 / 02 / Region Central
Distillery:	Tequilera Puerta de Hierro S.A de C.V.
Country:	México



Cava de Oro®



TEQUILA EXTRA AÑEJO

1 0 0 % D E A G A V E

Visible the richness of the past. Subtle and elegant with 5 years maturation in French white oak barrels.

Take it alone but accompanied by the riches of the presented.

COLOR: Bright reddish hues and dark amber.

AROMA: Multitude of fruity aromas and toasted oak.

TASTE: Its exquisite sweetness turns a pompous long final.

CHARACTERISTICS

Class:	Extra añejo / 5 years
Category:	100% de Agave
Presentations:	750 ml / 375 ml / 100 ml
Volume of Alcohol:	40% Alc. Vol. (80° Proof)
NOM:	1477
DOT:	194 / 02 / Region Central
Distillery:	Tequilera Puerta de Hierro S.A de C.V.
Country:	México



Cava
de
Oro®



TEQUILA EXTRA AÑEJO CRISTALINO

1 0 0 % D E A G A V E

Visible the richness of the past. Subtle and elegant with 5 years maturation in French white oak barrels. Take it alone but accompanied by the riches of the present.

COLOR: Bright hues and silvery luminous tones.

AROMA: Multitude of fruity aromas and toasted oak.

TASTE: Its exquisite sweetness turns a pompous long final.

CHARACTERISTICS

Class:	Extra añejo / 5 years
Category:	100% de Agave
Presentations:	750 ml / 375 ml / 100 ml
Volume of Alcohol:	40% Alc. Vol. (80° Proof)
NOM:	1477
DOT:	194 / 02 / Region Central
Distillery:	Tequilera Puerta de Hierro S.A de C.V.
Country:	México



*If I passed and were reborn today,
a master tequila distiller I would stay*



El Silbando Bartolomé

*If I passed and were reborn today,
a master tequila distiller I would stay*



TEQUILA PLATA

100% AGAVE

Adictivo® Plata is a tequila 100% pure Blue Agave, crystal bright color, with a soft and warm flavor, and herbaceous aromas.

Color: Bright silver and straw-colored shades.

Aroma: Powerful herbaceous and wet ground.

Flavor: Fresh cooked agave and herbaceous flavors.



CLASS

Silver

AGE

3 weeks

CATEGORY

100% Agave

HOME COUNTRY

Mexico

PRESENTATIONS (ML)

750 375 50

ALCOHOL VOLUME

40% Alc. Vol. (80° Proof)

NOM

1560



TEQUILA REPOSADO

100% AGAVE

Tequila 100% pure Blue Agave,
bright straw color, with a soft and refined taste
and aromas of wood and cooked agave.

*Color: Bright straw
with golden sparkles.*

*Aroma: Cooked agave
and gently woody notes.*

*Flavor: Smooth and refined,
oaky notes and cooked agave.*



CLASS

Aged

AGE

8 months

BARREL

French Oak

CATEGORY

100% Agave

HOME COUNTRY

Mexico

PRESENTATIONS (ML)

750 375 50

ALCHOL VOLUME

40% Alc. Vol. (80° Proof)

NOM

1560



TEQUILA AÑEJO

100% AGAVE

Tequila 100% pure Blue Agave,
with an intense golden amber color and a mixture
of toasted aromas that offer an excellent flavor.

Color: Intense
golden amber.

Aroma: Delicious dried
fruits and toasted oak.

Flavor: Silky texture with
a long finish and sweet touch.



CLASS
Extra Aged

AGE
2 years

BARREL
French Oak

CATEGORY
100% Agave

HOME COUNTRY
Mexico

PRESENTATIONS (ML)
750 375 50

ALCHOL VOLUME
40% Alc. Vol. (80° Proof)

NOM
1560



TEQUILA EXTRA AÑEJO

100% AGAVE

Tequila 100% pure Blue Agave,
dark amber color with reddish hues, with
excellent toasted flavor, and sweet fruity aromas.

Color: Dark
amber reddish.

Aroma: Numerous fruity
aromas and toasted oak.

Flavor: Its exquisite sweetness
turns the experience into a
grandiose and long finish.



CLASS
Ultra Aged

AGE
7 years

BARREL
French Oak

CATEGORY
100% Agave

HOME COUNTRY
Mexico

PRESENTATIONS (ML)
750 375 50

ALCHOL VOLUME
40% Alc. Vol. (80° Proof)

NOM
1560



TEQUILA EXTRA AÑEJO CRISTALINO

100% AGAVE

Tequila 100% pure Blue Agave, crystal bright color, with excellent toasted flavor and fruity aromas, carefully filtered to achieve its great taste.

*Color: Shiny crystal
with silver tones.*

*Aroma: Numerous fruity
aromas and toasted oak.*

*Flavor: Its exquisite sweetness
converts it into a grandiose and
long finish.*



CLASS

Ultra Aged

AGE

7 years

BARREL

French Oak

CATEGORY

100% Agave

HOME COUNTRY

Mexico

PRESENTATIONS (ML)

750 375 50

ALCHOL VOLUME

40% Alc. Vol. (80° Proof)

NOM

1560



TEQUILA EXTRA AÑEJO BLACK

**AMERICAN & FRENCH
OAK BARREL BLEND**

100% AGAVE

Tequila 100% pure Blue Agave,
dark amber color with reddish hues, excellent
toasted flavor, and sweet fruity aromas.

Color: Dark amber reddish. →

*Aroma: Numerous fruity
aromas and toasted oak.* →

*Flavor: Its exquisite sweetness
turns the experience into a
grandiose and long finish.* ↗



CLASS

Ultra Aged

AGE

7 years

CATEGORY

100% Agave

HOME COUNTRY

Mexico

PRESENTATION (ML)

750

ALCHOL VOLUME

40% Alc. Vol. (80° Proof)

NOM

1560



TEQUILA
PLATA
Cannabis
100% AGAVE

Tequila 100% pure Blue Agave,
brilliant pearly silver color,
herbaceous and fresh aroma and flavor.

Color: Bright silver and
greenish-colored sparkles.

Aroma: Powerful herbaceous
and fresh agave.

Flavor: Smooth and refined,
herbal, fruity, and earthy notes.

**Ask for U.S.A. availability*



CLASS

Silver

AGE

3 weeks

CATEGORY

100% Agave

HOME COUNTRY

Mexico

PRESENTATIONS (ML)

750

ALCOHOL VOLUME

40% Alc. Vol. (80° Proof)

NOM

1560

PACKAGING

DIMENSIONS



750 ML

BOTTLE

Content per bottle
Bottle weight
Bottles per box

750 ml
4.07 Lb
6

MASTER BOX

Master box size
Master box weight
Master box per level

13.3 X 9.05 X 11.41 Lb
24.42 In
13

PALLET

Levels per pallet
Pallet weight
Master box per pallet

7
2,200 Lb
91

PLATA

UNIT
UPC



MASTER BOX
UPC



REPOSADO



AÑEJO



EXTRA AÑEJO

UNIT
UPC



MASTER BOX
UPC



EXTRA AÑEJO CRISTALINO



BLACK EXTRA AÑEJO



MINIS 50 ML

Length 19.68 In
Width 11.81 In
Depth 11.02 In

Bottle weight 0.45 Lb
Bottles per set 4 units
Set weight 2.09 Lb

Sets per box 12
Box weight 26.45 Lb
Boxes per pallet 45



REGISTERED.
TRADEMARK

JUSTIA
Trademarks **USA**

	WORD	MARK	BOTTLE
REGISTRATION	5194792	5212444	87137286
VALIDITY (dd/mm/yyyy)	02 / 05 / 2027	30 / 05 / 2027	

ADICTIVO



IMPI
INSTITUTO MEXICANO
DE LA PROPIEDAD
INDUSTRIAL



MEXICO

	QUOTE	WORD	MARK	BOTTLE
REGISTRATION	82475	1636101	1695145	1755232
VALIDITY (dd/mm/yyyy)	26 / 03 / 2024	20 / 02 / 2025	08 / 08 / 2026	08 / 08 / 2026

Si hoy muero y
vuelvo a nacer
tequilero
volvería a ser

ADICTIVO





Design/Packaging Awards

Extra Añejo



Cristalino



Añejo



Plata/Bartender
Mixed Cocktail



Reposado

WENT BIG
CAME BACK
GREATER



*Tierra
Sagrada*

TEQUILA

LET'S ENJOY THIS

spirit sent
FROM HEAVEN



cel Silbado Partida
the

If I passed and were reborn today
a master tequila distiller I would stay

Tierra Sagrada

TEQUILA

PLATA

TEQUILA 100% AGAVE

Plata has dazzling silver sparkles and the scent of the agave's soul invades your soul leaving an intense herbal flavor.

FROM THE HEART
OF THE AGAVES
SPROUTED HONEY AND
AN INCOMPARABLE AROMA.



CLASS
Plata

AGE
3 weeks

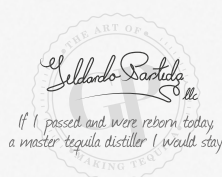
NOM
1560

PRESENTATION
750ml 375ml 100ml

ALC. BY VOL.
40% (80° Proof)

DOT
El Arenal, Jalisco, MX

DISTILLERY
Tequilas González Lara



Tierra Sagrada

TEQUILA

REPOSADO

TEQUILA 100% AGAVE

Reposado has an intense wood aroma, herbs, mineral notes and a sweet flavor with a vivid amber color.

FROM THE HEART
OF THE AGAVES
SPROUTED HONEY AND
AN INCOMPARABLE AROMA.



CLASS

Reposado

AGE

8 months

BARREL

American oak barrel

NOM

1560

PRESENTATION

750ml 375ml 100ml

ALC. BY VOL.

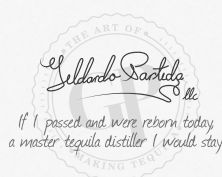
40% (80° Proof)

DOT

El Arenal, Jalisco, MX

DISTILLERY

Tequilas González Lara



Tierra Sagrada

TEQUILA

AÑEJO

TEQUILA 100% AGAVE

Shocking golden tones,
accompanied by an intense
woody aroma and sweet flavor.
Añejo has final notes
of cooked agave.

FROM THE HEART
OF THE AGAVES
SPROUTED HONEY AND
AN INCOMPARABLE AROMA.



CLASS

Añejo

AGE

2 years

BARREL

American oak barrel

NOM

1560

PRESENTATION

750ml 375ml 100ml

ALC. BY VOL.

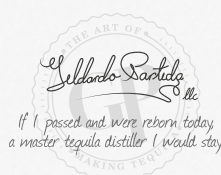
40% (80° Proof)

DOT

El Arenal, Jalisco, MX

DISTILLERY

Tequilas González Lara



Tierra Sagrada

TEQUILA

EXTRA AÑEJO

TEQUILA 100% AGAVE

Dark amber colored and sweet aroma with caramel and honey notes makes Extra Añejo have a predominantly sweet taste and an elegant hint of agave.

FROM THE HEART
OF THE AGAVES
SPROUTED HONEY AND
AN INCOMPARABLE AROMA.



CLASS

Extra Añejo

AGE

7 years

BARREL

American oak barrel

NOM

1560

PRESENTATION

750ml 375ml 100ml

ALC. BY VOL.

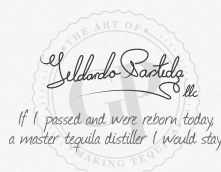
40% (80° Proof)

DOT

El Arenal, Jalisco, MX

DISTILLERY

Tequilas González Lara



Tierra Sagrada
TEQUILA

EXTRA AÑEJO CRISTALINO

TEQUILA 100% AGAVE

With luminous silver color
and sweet aroma
Extra Añejo Cristalino has
caramel and honey notes with
a predominantly sweet taste
and an elegant
hint of agave.

FROM THE HEART
OF THE AGAVES
SPROUTED HONEY AND
AN INCOMPARABLE AROMA.



CLASS

Extra Añejo Cristalino

AGE

7 years

BARREL

American oak barrel

NOM

1560

PRESENTATION

750ml 375ml 100ml

ALC. BY VOL.

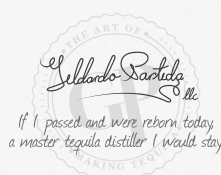
40% (80° Proof)

DOT

El Arenal, Jalisco, MX

DISTILLERY

Tequilas González Lara



Mañana
STARTS
today.



tequilamanana.com

BLANCO

(SILVER)

TEQUILA 100% OF AGAVE

Deep and transcendent fresh agave flavor resulting from the selection of the best "piñas". Its silver sparkles and liquid cristilino invite you to enjoy its intense aromas.

AGE

3 weeks

NOM

1560

PRESENTATIONS

750ml · 375ml · 50ml



Bottle of pyramidal shape with label hand-worked by mexican artisans.

AROMA

Fresh notes of pure agave mixed with herbal and citrus touches.

TASTE

Powerful agave flavor freshly cooked with nuances of selected herbs.

FINISH

Fresh agave and citrus.

REPOSADO

(AGED)

TEQUILA 100% OF AGAVE

Complex flavor with sweet notes, result of 8 months of aging in French oak barrels. The distillation time is graced with crystalline gold tones and outstanding honey flavor.

AGE	BARREL
8 months	French oak
NOM	PRESENTATIONS
1560	750ml · 375ml · 50ml



Bottle of pyramidal shape with label hand-worked by mexican artisans.

AROMA

Outstanding and intense sweet notes accompanied with a touch of agave and wood.

TASTE

Accented fruity sweet tones, and light taste of agave and wood honey.

FINISH

Tropical fruits and agave honey.

AÑEJO

(AGED)

TEQUILA 100% OF AGAVE

Unparalleled bright golden color, its years of aging give it distinctive sweet aromas and a pleasant toasted flavor of permanence in the mouth. Mature personality.

AGE
2 years

BARREL
French oak

NOM
1560

PRESENTATIONS
750ml · 375ml · 50ml



Bottle of pyramidal shape with label hand-worked by mexican artisans.

AROMA

Predominant caramel aromas with hints of honey and toasted agave.

TASTE

Sweet agave flavor toasted with barely perceptible herbal notes.

FINISH

Lasting caramel and honey flavor.

EXTRA AÑEJO

(AGED)

TEQUILA 100% OF AGAVE

Its prolonged and isolated aging result in an intense liquid of sweet fruit flavors, releases aromas with woody nuances and notes of caramels with an intense golden tone.

AGE
7 years

BARREL
French oak

NOM
1560

PRESENTATIONS
750ml · 375ml · 50ml



Bottle of pyramidal shape with label hand-worked by mexican artisans.

AROMA

Pleasant fruity aromas and delicate notes of honey.

TASTE

Complex sweet fruity notes and cooked agave.

FINISH

Sweet flavors, highlighting the honey flavor.



INCOMPARABLE, STRONG TRADITIONS

We do not only produce tequila, we create experiences and we make the rules.



BLANCO

TEQUILA 100% AGAVE

Bright, pure crystalline tequila. Deep aroma to its origin, the soul of the agave, wrapping to the sense of the taste of an exquisite quality.

AROMA

Fresh aroma with citrus notes accompanied by touches of herbs and pure agave.

TASTE

Herbal nuances with intense agave flavor.

Presentation
750ml

Alc. by Vol.
Mexico 38%
Export 40%

NOM
1477



REPOSADO

TEQUILA 100% AGAVE

Aged 8 months in wood barrels which over time caresses the distillate to give it a golden color that complements the intense notes of the agave harmonized with the wood.

AROMA

Light notes of herbs and honey with an intense touch to agave and woods.

TASTE

Flavors that caress the palate with its sweet and prolonged tones.

Barrel
French white oak.

Presentation
750ml

Alc. by Vol.
Mexico 38%
Export 40%

NOM
1477



AÑEJO

TEQUILA 100% AGAVE

Paused in the time for 20 months in barrels dressed of elegance and aroma to a recognized golden by its interesting detachment of personality and aroma.

AROMA

Sweet toffee aromas mixed with touches of toasted agave.

TASTE

Herbal nuances with intense agave flavor.

Barrel
French white oak.

Presentation
750ml

Alc. by Vol.
40%

NOM
1477



EXTRA AÑEJO

TEQUILA 100% AGAVE

Aged 8 months in wood barrels which over time caresses the distillate to give it a golden color that complements the intense notes of the agave harmonized with the wood.

AROMA

Intense aroma of honey and fruit and intense nuances of wood and caramel.

TASTE

Complex flavor with outstanding sweet notes, fruits and cooked agave.

Barrel
French white oak.

Presentation
750ml

Alc. by Vol.
Mexico 38%
Export 40%

NOM
1477



Descubre los modelos disponibles
en: tequiladoncayo.com

EXTRA AÑEJO

TEQUILA 100% AGAVE

SPECIAL EDITION MEXICAN HANDS

Patterns inspired by pre-Hispanic cultures are the patterns that dresses Don Cayo Tequila for this collectors edition.

AROMA

Intense aroma of honey and fruit and intense nuances of wood and caramel.

TASTE

Complex flavor with outstanding sweet notes, fruits and cooked agave.

Barrel
French white oak.

Presentation
750ml

Alc. by Vol.
40%

NOM
1477



EXQUISITE SUPREME
AGAVES LINEAGE

GRAN RESERVA DE
DON ALBERTO®

TEQUILA

— 100% AGAVE AZUL —

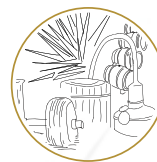


DONALBERTO.MX

TEQUILA BLANCO

100% AGAVE AZUL

BRIGHT COLOR, RICH IN
FLAVOR AND TEXTURE,
WITH A COMPLEX
AROMATIC CONJUNCTION.
DISTINGUISHED FOR ITS
QUALITY INNOCUITY AND
PURITY



GRAN RESERVA DE
DON ALBERTO
TEQUILA / MEZCAL



COLOR & BODY

Bright crystal tones with soft and abundant body.

TASTE

Robust in mouth with notes of cooked agave and a soft end.

AROMA

Mixed cooked agave notes.

ALC. VOL.

MX 38% USA 40%

CAPACITY

750 ml

NOM

1477



TEQUILA EXTRA AÑEJO

100% AGAVE AZUL



A COMPLEX TEQUILA,
BUT BALANCED. OF
EXTRADORDINARY TASTE
AND AROMAS, NOBLE
WITH GREAT LINEAGE OF
SUPREME AGAVES AND
A CLEAN AND CORRECT
RIPENING IN BARREL.



BARRICA

Finished in american white oak barrels.

COLOR

Abundant and sedous body of a dark amber tone.

TASTE

Notes to agave cooked with rich vanilla, oak and dried fruit.

AROMA

Intensive cooked agave, spices and toasted aromas.

FINISH

Long and silky in mouth, with notes to oakdark amber tone.

ALC. VOL.

MX 38% USA 40%

CAPACITY

MEZCAL JOVEN

100% MAGUEY

SOFT OF BRIGHT TONES,
CITRUS AROMA, LIGHT
FLORAL NOTES TO SMELL.
SMOKED WITH A TOUCH
OF FRUIT. A PLEASANT
SENSATION, DELICATE
FLAVOR WITH LIGHT NOTES
OF PEPPER.



GRAN RESERVA DE
DON ALBERTO
TEQUILA / MEZCAL



AGAVE

Espadín

GROWTH

10 years

OVEN

Stone concrete

GRINDER

Egyptian

ALC. VOL.

40%

CAPACITY

750 ml

REGION

Santiago Manatán, Oaxaca.

NOM

-0573X



MAESTRO MEZCALERO

MEZCAL AÑEJO

100% MAGUEY

2 YEARS AGING.
CHARACTERISTIC
SMOKINESS WITH
PREDOMINANT FLORAL
NOTES. A BODY AND
ACIDITY IN THE MOUTH
THAT STANDS OUT IN OAKY
AND DRY FRUITS.



GRAN RESERVA DE
DON ALBERTO
TEQUILA / MEZCAL



AGAVE

Espadín

GROWTH

10 years

OVEN

Conical ground oven

GRINDER

Tahona

FERMENTATION

Wooden vats

DISTILLATION

Double / Copper stills

ALC. VOL.

40%

CAPACITY

750 ml

REGION

Santiago Matán, Oaxaca.

NOM

-0573X



Lote
Maestro®
TEQUILA PREMIUM

TEQUILA
PLATA
100% AGAVE

Lote Mestro® Plata is a tequila 100% pure Blue Agave, crystal bright color, with a soft and warm flavor, and herbaceous aromas.

Color: Bright silver and straw-colored shades.

Aroma: Powerful herbaceous and wet ground.

Flavor: Fresh cooked agave and herbaceous flavors.



CLASS

Silver

PRESENTATIONS

750 ml

CATEGORY

100% Agave

ALCHOL VOLUME

40% Alc. Vol. (80°Proof).

HOME COUNTRY

Mexico

NOM

1477





TEQUILA
REPOSADO
100% AGAVE

Tequila 100% pure Blue Agave,
bright straw color, with a soft and refined
taste and aromas of wood and cooked agave.

*Color: Bright straw
with golden sparkles.*

*Aroma: Cooked agave
and gently woody notes.*

*Flavor: Smooth and refined,
oaky notes and cooked agave.*



CLASS

Aged

CATEGORY

100% Agave

ALCHOL VOLUME

40% Alc. Vol. (80°Proof).

AGE

6 Months

HOME COUNTRY

Mexico

NOM

1477

BARREL

American Oak.

PRESENTATIONS

750 ml



Lote
Maestro®
TEQUILA PREMIUM

TEQUILA
AÑEJO
100% AGAVE

Tequila 100% pure Blue Agave,
with an intense golden amber color and a mixture
of toasted aromas that offer an excellent flavor.

*Color: Intense
golden amber.*

*Aroma: Delicious dried
fruits and toasted oak.*

*Flavor: Silky texture with
a long finish and sweet touch.*



CLASS

Extra Aged

CATEGORY

100% Agave

ALCHOL VOLUME

40% Alc. Vol. (80°Proof).

AGE

1 Years

HOME COUNTRY

Mexico

NOM

1477

BARREL

American Oak.

PRESENTATIONS

750 ml





TEQUILA
EXTRA AÑEJO
100% AGAVE

Tequila 100% pure Blue Agave,
dark amber color with reddish hues, with
excellent toasted flavor, and sweet fruity aromas.

*Color: Dark
amber reddish.*

*Aroma: Numerous fruity
aromas and toasted oak.*

*Flavor: Its exquisite sweetness turns
the experience into a grandiose and
long finish.*



CLASS
Ultra Aged

CATEGORY
100% Agave

ALCHOL VOLUME
40% Alc. Vol. (80°Proof).

AGE
3 Years

HOME COUNTRY
Mexico

NOM
1477

BARREL
American Oak.

PRESENTATIONS
750 ml





TEQUILA EXTRA AÑEJO CRISTALINO

100% AGAVE

Tequila 100% pure Blue Agave, crystal bright color, with excellent toasted flavor and fruity aromas, carefully filtered to achieve its great taste.

Color: Shiny crystal with silver tones.

Aroma: Numerous fruity aromas and toasted oak.

Flavor: Its exquisite sweetness converts it into a grandiose and long finish.



CLASS

Extra Aged

CATEGORY

100% Agave

ALCHOL VOLUME

40% Alc. Vol. (80°Proof).

AGE

3 Years

HOME COUNTRY

Mexico

NOM

1477

BARREL

American oak

PRESENTATIONS

750 ml



*If I passed and were reborn today,
a master tequila distiller I would stay*

Lázaro Cárdenas No. 34,
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