

BLANCO

THIS IS BLUE AGAVE IN ITS PUREST FORM. IT IS CLEAR AND USUALLY UN-AGED, WHERE THE TRUE FLAVORS AND THE INTENSITY OF THE AGAVE ARE PRESENT, AS WELL AS THE NATURAL SWEETNESS. IT CAN BE BOTTLED DIRECTLY AFTER DISTILLATION, OR STORED IN STAINLESS TANKS TO SETTLE FOR UP TO 4 WEEKS. THERE ARE 2 "BLANCO" PRODUCTS THAT ARE AGED FOR UP TO 2 MONTHS TO PROVIDE A SMOOTH OR "SUAVE" SPIRIT.

Light. Suave. Sexy

	1 oz.	2 oz.
El Jimador	4	7
Espolon	4	7
Campo Azul	4	7
Milagro	5	9
Lunazul	5	9
El Mayor	5	9
Cuervo Tradicional	5	9
Don Roberto	6	10
Cabo Wabo	6	10
Casa Noble	6	10
Kah	6	10
Partida	7	12
Tierras	7	12
Corzo	8	13
Milagro Select Reserve	9	15

Flavorful. Flirtatious. Inspiring.

Azul	4	7
1800	4	7
Antiguo	4	7
Cazadores	5	8
El Conquistador	5	9
Chinaco	5	9
Riazul	5	9
Corralejo	5	9
Avion	5	9
El Tesoro	6	10
Paqui	7	12
Gran Centenario	7	12

Bold. Flavorful. Exciting.

Herradura	5	9
Corazon	5	9
Hornitos	5	9
Mejor	5	9
Mejor Pink	5	9
Patron	6	10
Siete Leguas	6	10
Tres Generaciones	6	10
El Capo	7	12
Don Eduardo	7	12
Tequila Ocho	7	12
Chamucos	7	12
Don Julio	8	13
Deleon	14	25

REPOSADO

A "REPOSADO" TEQUILA IS THE FIRST STAGE OF "RESTED AND AGED". THE TEQUILA IS AGED IN WOOD BARRELS OR STORAGE TANKS BETWEEN 2 MONTHS AND 11 MONTHS. THE SPIRIT TAKES ON A GOLDEN HUE AND THE TASTE BECOMES

A GOOD BALANCE BETWEEN THE AGAVE AND WOOD FLAVORS. MANY DIFFERENT TYPES OF WOOD BARRELS ARE USED FOR AGING, WITH THE MOST COMMON BEING AMERICAN OR FRENCH OAK. SOME TEQUILAS ARE AGED IN USED BOURBON/WHISKEY, COGNAC OR WINE BARRELS AND WILL INHERIT UNIQUE FLAVORS FROM THE PREVIOUS SPIRIT.

Light. Creamy. Floral.

	1 oz.	2 oz.
El Jimador	4	7
Campo Azul	4	7
Espolon	5	8
Milagro	5	9
Lunazul	5	9
Casa Noble	6	10
Don Roberto	6	10
El Mayor	6	10
Kah	7	11
Partida	7	12
Cabo Wabo	7	12
Tierras	8	13
Corzo	8	13
Milagro Select Reserve	10	16

Sweet. Balanced. Spicy.

Azul	4	7
Pepe Zevada	4	7
Antiguo	4	7
1800	4	7
Cazadores	4	7
Cuervo Tradicional	4	7
El Conquistador	5	8
Riazul	5	9
Chinaco	5	9
Corralejo	5	9
El Tesoro	6	10
Avion	7	11
Paqui	7	11
Gran Centenario	7	12

Agave Bouquet. Bold. Earthy.

Herradura	5	9
Corazon	5	9
Hornitos	5	9
Siete Leguas	6	10
Mejor	6	10
Patron	6	10
Tres Generaciones	7	11
El Capo	7	11
Don Eduardo	7	12
Tequila Ocho	7	12
Chamucos	7	12
Don Julio	8	14
Deleon	18	30

ANEJO

AFTER AGING FOR AT LEAST ONE YEAR, TEQUILA CAN THEN BE CLASSIFIED AS AN "ANEJO". THE DISTILLERS ARE REQUIRED TO AGE ANEJO TEQUILA IN BARRELS THAT DO NOT EXCEED 600 LITRES. THIS AGING PROCESS DARKENS THE TEQUILA TO AN AMBER COLOR, AND THE FLAVOR CAN BECOME SMOOTHER, RICHER AND MORE COMPLEX.

Seductive. Smooth. Buttery.

	1 oz.	2 oz.
Sauza Commemorativo	4	7
Campo Azul	5	8
Milagro	6	10
El Mayor	7	11
Cabo Wabo	7	12
Tierras	7	12
El Jimador	7	12
Lunazul	7	12
Kah	7	12
Don Roberto	8	13
Corzo	8	14
Partida	9	15
Milagro Select Reserve	12	20

Aromatic. Floral. Creamy.

Cazadores	5	9
Antiguo	5	9
1800	6	10
El Tesoro	6	10
El Conquistador	7	11
Riazul	7	12
Chinaco	7	12
Paqui	8	13
Gran Centenario	8	13
Corralejo	8	13
Avion	8	14

Orgasmic. Assertive. Intense.

Hornitos	6	10
Mejor	7	11
Herradura	7	12
Corazon	7	12
Tres Generaciones	7	12
Patron	8	14
Siete Leguas	8	14
El Capo	8	14
Don Eduardo	9	15
Don Julio	9	15
Tequila Ocho	9	15
Chamucos	9	15
Deleon	20	35