



THE NEW GENERATION OF LUXURY CRAFT TEQUILA

Experience the unique savory agave flavors inspired by the traditional methods of Tequila heritage.



ORIGIN | Tequila, Jalisco México
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NOM
1438

100% BLUE WEBER AGAVE

- 2X Distilled
- Agave sourced from Highlands & Lowlands
- Cooked in Autoclave & Brick Ovens
- Fermented in stainless steel
- Aged in American Oak Barrels
- Charcoaled filtered with Plate & Frame Filtration

40% alc./vol (80 Proof) 750ML

REPOSADO AWARD WINNING

Appearance: Clean and bright with light amber tint.

Aroma: Hint of oak accents and ripe peach.

Flavor: Smooth and sweet with excellent balance between agave and vanilla from oak barrel; notes of citrus, fruit and honey.

Finish: Light floral notes followed by easy vanilla flavor, touch of caramel.

Aged a minimum of 3 to 6 months in American Oak Pipon Barrels

CRISTALINO

Appearance: Crystal Clear.

Aroma: Sweet Vanilla & Honeysuckle.

Flavor: Light sweetness with tones of honey and vanilla with subtle caramel.

Finish: Long smooth finish with smooth texture

Aged in American Oak Pipon Barrels

AÑEJO AWARD WINNING

Appearance: Bright brass patina.

Aroma: Light oak wood with subtle vanilla & anise.

Flavor: Smooth & sweet with distinct oak notes, especially vanilla, orange liqueur and honey.

Finish: Toasty, smoky noted with hints of caramel and light spice.

Aged a minimum 12 months in American Oak Bourbon Barrels

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