

CONDESA RESTAURANTE

TEQUILA
— CLUB —

NOTHING
BRINGS PEOPLE
Together
LIKE GOOD
TEQUILA

CONDESA RESTAURANTE
TEQUILA
— CLUB —

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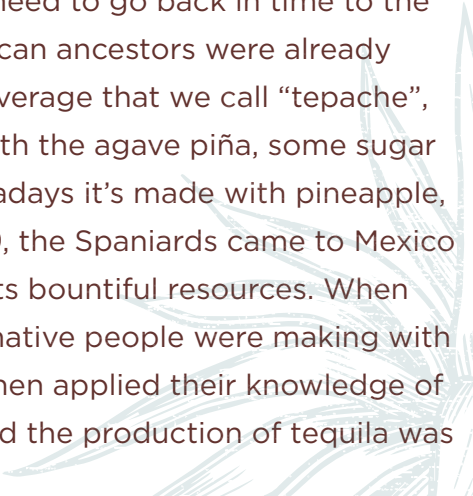
Condesa
restaurante mexicano

A man wearing a wide-brimmed hat and a long-sleeved shirt is seen from behind, working in a field of agave plants. He is holding a tool, possibly a machete, and appears to be tending to the plants. The field is filled with large, spiky agave leaves, and the background shows a clear blue sky.

HISTORY *Of* TEQUILA

HISTORY

When we talk about tequila, we need to go back in time to the year 300. At that point, our Mexican ancestors were already making a naturally fermented beverage that we call “tepache”, (which, at the time, was made with the agave piña, some sugar cane and other ingredients; nowadays it’s made with pineapple, clove, anis, and piloncillo). In 1519, the Spaniards came to Mexico to conquer the land and secure its bountiful resources. When they arrived, they saw what the native people were making with the agave plant. The Spaniards then applied their knowledge of distillation to the native drink, and the production of tequila was begun.

A faint, light-colored illustration of an agave piña (the heart of the agave plant) is visible in the background of the text area, partially overlapping the right edge of the page.



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Tequilana Blue Weber is the name of the agave grown to produce tequila. Jalisco, Guanajuato, Tamaulipas, Michoacán, and Nayarit are the only 5 states in which this variety of agave grows, and because of this distinction, they are the only states where tequila can be produced.




It may take as long as ten years for the agave plant to reach its peak ripeness. Once peak ripeness is achieved, the plant is capable of producing the best honey — which is the key ingredient to tequila. The process of extracting the honey is started by the jimadores who use a coa de jima (or coa), a specialized machete-like knife, to cut off the leaves of the plant down to its base, to keep only the head (or heart) of agave.




Agave in Latin means “admirable and noble,” and indeed, the plant carrying this name lives up to that moniker. In addition to its flavor and aromatic attributes, agave is a plant that “clones” itself. When the agave plant starts to grow, its hijuelos begin to grow (the word roughly translates to “daughters” in English). After two years, the jimadores —farmers specializing in the cultivation of agave— cut away the hijuelos and they are planted in a new field. By this “cloning” method, the agave plant is reproduced.




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Tequila is more than just an alcoholic beverage. The indigenous people of the region —the Nahuas— gave a town this name after the volcanic rocks that prevail in the region we now call Jalisco. In Jalisco, the unique combination of climate and soil (terroir) provides a host of important minerals to the native agave plant. This allows the agave to produce different flavors, aromas, and body—the elements that determine the whole structure of tequila.



Baking of the agave core, or piña, is done by water steam pressure, either in traditional masonry ovens or autoclaves. Baking time in masonry furnaces is 48 hours, while the autoclave cuts the time to 12 hours. The purpose of this stage is to convert inulin (agave sugar) into readily fermentable sugars, such as fructose and sucrose. At the end of cooking, the baked agave is transported to mills where it is shredded into pieces a few inches long.



Extraction of honeys and pulp happens after the agave heads are shredded. Water pressure is applied on baked agave heads after they are mashed to extract the sweetness, and then squeezed in conveyor belts. The honeys are then separated to continue the manufacturing process, while the pulp is discarded.



Fermentation is one of the most important stages of the process. During this step, the sugars are transformed into ethyl alcohol. Fermentation is performed in big stainless steel containers, and honeys, also known as “musts,” are mixed in. Then water, yeasts, and nutrients for fermentation are added.

The Tequila bottler must demonstrate, at all times, that the product has not been altered since it was delivered in bulk until final bottling thereof. Tequila should be bottled in medical-type new containers, safe and made with materials resistant to the different stages of the process, so they do not react with the product or alter its physical, chemical, and sensory features.



Distillation

During the distillation process, heat and pressure are applied, separating the enzymes in the alcohol content, which produces tequila and vinasse; the latter being a waste product. The process is carried out in copper or stainless steel stills, or in continuous distillation towers. Common stills consist of three parts: the pot or boiler, where must is deposited for heating; the column or capital, which collects and conducts the steaming; and the coil, where the steams are cooled, becoming liquid.





TEQUILA CLASSIFICATION

The tequila bottler must demonstrate, at all times, that the product has not been altered since it was delivered in bulk until final bottling thereof. Tequila should be bottled in medical-type new containers, safe and made with materials resistant to the different stages of the process, so they do not react with the product or alter its physical, chemical, and sensory features.

Each tequila bottle must show a legible label, containing the following information in Spanish language. Information must be truthful and not mislead consumers about the nature and characteristics of Tequila. It shall include:

The word “Tequila”; category and class; the flavor or aroma added, in its case; net content in liters or milliliters, as per NOM-030-SCFI-1993; alcoholic content, expressed in alcohol percent in 20°C volume, that should be abbreviated “% alc. vol.”; name or trade name of the authorized producer or

the factory in which the tequila is produced and, if this would be the case, the approved bottler name; address of the authorized producer or the factory in which the tequila is produced and, if this would be the case, the approved bottler’s address; the registered brand name, followed by the symbols ® o “MR”; The legend hecho en México (made in México), producto de México (product of México), elaborado en México (manufactured in México), or analog wording;

An official code, in accordance with NOM-106-SCFI-2000;

Lot: lot identification must be engraved or marked on each bottle, with a code indication. Lot identification annotated by the authorized producer or the approved bottler must not be altered nor hidden in any way;

Precautionary legends as set forth by health laws; and any other information as required by other legal provisions applicable to alcoholic beverages.

TEQUILA CLASSIFICATION

It is the product, which in fermentation is not susceptible to be enriched with other sugars different than those obtained from the Blue Tequilana Weber Agave, grown within the territory indicated in the declaration. For this product to be considered “tequila 100% agave” it must be bottled in packing facilities controlled by an authorized producer.

Packing facilities shall be located within the territory indicated in the declaration.

This product must be denominated through some of the following legends only: “100% de agave”, “100% puro de agave”, “100% agave”, “100% puro agave”. It is the product in which must be susceptible to be enriched and mixed jointly prior to fermentation with other sugars until a proportion not higher than 49% of total reducing sugars expressed in mass units. This maximum enrichment up to 49% of total reducing sugars, expressed in mass units, cannot be performed with sugars coming from any other agave variety. A total of 51% of reducer sugars can be

increased with sugars extracted from the agave tequilana weber variedad azul, grown within the territory defined in the declaration only. This product must be bottled in packing facilities located within the territory defined in the declaration and can only be bottled out of this territory when provisions set forth by NOM are met.

Silver/White Tequila. Commercial alcoholic content must be, in its case, adjusted with dilution water.

Young or Gold Tequila. Susceptible to being aged. Its commercial alcoholic content should be, in its case, adjusted with dilution water. Blending white Tequila with aged and/or extra aged and /or ultra/ aged tequilas, it is considered as young tequila or gold tequila. The process used to soften tequila flavor is called “abocado,” adding one or more of the following ingredients: caramel color, oak natural extract, glycerin, and sugar syrup.

Aged Tequila. Product susceptible to being softened are subjected to an aging process of at least two months within oak or white oak barrels or casks. Its commercial alcoholic content must be, in its case, adjusted with dilution water. Tequila aging is understood as the product’s slow processing that allows the acquisition of additional sensory characteristics, achieved through physicochemical processes that naturally occur during their stay in French oak or white oak barrels. Rested tequila must be aged in French oak or white oak barrels for at least two months.

Extra Aged Tequila. Product susceptible to being softened are subjected to an aging process of at least one year in 600 liters capacity French oak or white oak barrels. Its commercial alcoholic content must be, in its case, adjusted with dilution water. Mixing aged tequila with ultra-aged tequila is considered extra aged tequila. Extra aged

tequila may be rested in French oak or white oak barrels for one year at least. The barrels cannot be more than 600 liters.

Ultra Aged Tequila product susceptible to being softened are subjected to an aging process of no more than three years. Aging time is not specified on the label. Matured in direct contact with French oak or white oak casks of no more than 600 liters capacity. Its commercial alcoholic content must be, in its case, adjusted with dilution water.

Based on the characteristics acquired in processes subsequent to distillation, tequila is classified as: Silver/Young or Gold/Aged/Extra Aged/Ultra Aged.

SILVER TEQUILA

CONDESA TASTING CLUB

Condesa

restaurante mexicano

AROMAS

Agave (Cooked),
Alcohol, Black
Pepper, Yeast,
White Pepper,
Vanilla,

TASTE

Agave (Cooked),
Alcohol, Banana,
Vanilla, Caramel,
Acetone, Black
Pepper, Citrus,
Butter



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

EXTRACTION/ DISTILLATION

Roller Mill
2x Distilled

REGION

Cienega

DON JULIO

SILVER TEQUILA

AROMAS

Agave (Cooked),
Alcohol, Black Pepper,
Clove, Yeast, Vegetable

TASTE

Agave (Cooked), Alcohol,
Black Pepper, Clove,
Yeast, Vegetable

EXTRAS

Rested In Stainless Steel



OLMEQA
SILVER TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens
Autoclave (High
Pressure)

**EXTRACTION/
DISTILLATION**

Roller Mill
2 X Distilled

REGION

Los Altos
(Southern)

AROMAS

Agave (Cooked),
Black Pepper, Yeast,
Anise, Herbal, Celery,
Grass

TASTE

Agave (Cooked), Anise,
Mint,
Alcohol,
Herbal, Nuts

EXTRAS

Screw Top



JOSE CUERVO
TRADICIONAL
SILVER TEQUILA

AGAVE/COOKING

Tequilana Weber
Acid-Thermal
Hydrolysis

**EXTRACTION/
DISTILLATION**

Difuser
Column

REGION

The Valley

AROMAS

Agave (Cooked), Alcohol, Banana, Vanilla, Caramel, Acetone, Black Pepper

TASTE

Agave (Cooked), Alcohol, Banana, Vanilla, Caramel, Acetone, Black Pepper, Citrus, Fruit (Fake)



CAZADORES
SILVER TEQUILA

AGAVE/COOKING

Tequilana Weber Autoclave (Post Diffuser)

EXTRACTION/DISTILLATION

Difuser
2x Distilled

REGION

Los Altos (Southern)

AROMAS

Agave (Cooked), Alcohol, Black Pepper, Yeast, Vanilla, Lime, Grass, White Pepper

TASTE

Agave (Cooked), Alcohol, Black Pepper, Citrus, Vanilla, Lime, Fruity

EXTRAS

Kosher, Natural Cork, Charcoal Filtration



PATRÓN
SILVER TEQUILA

AGAVE/COOKING

Tequilana Weber Stone/Brick Ovens

EXTRACTION/DISTILLATION

Tahona/Roller Mill
2x Distilled

REGION

Cienega

AROMAS

Agave (Cooked),
Black Pepper,
Agave (Raw),
Citrus, Vanilla,
Earth, Vegetable

TASTE

Agave (Cooked),
Black Pepper,
Agave (Raw),
Citrus, Grass,
Mint, Alcohol



AGAVE/COOKING

Tequilana Weber
Autoclave (High
Pressure)

**EXTRACTION/
DISTILLATION**

Roller Mill
Column

REGION

Los Valles

AROMAS

Agave (Cooked),
Black Pepper,
Yeast, Anise,
Herbal, Celery,
Grass

TASTE

Agave (Cooked),
Anise, Mint,
Alcohol,
Herbal, Nuts

EXTRAS

Screw Top



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Valles

CENTENARIO
SILVER TEQUILA

HERRADURA
SILVER TEQUILA

AROMAS

Agave (Cooked),
Black Pepper,
Citrus, Earth,
Flowers, Alcohol

TASTE

Agave (Cooked),
Black Pepper,
Citrus, Earth,
Flowers, Alcohol,
Salt

TASTE

No Additives



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Tahona
2x Distilled

REGION

Cienega

ROCA PATRÓN
SILVER TEQUILA

AROMAS

Vanilla, Black Pepper,
Cake Batter, Butter,
Citrus, Alcohol, Earth,
Vegetable

TASTE

Vanilla, Black
Pepper, Caramel,
Cinnamon, Butter,
Citrus, Alcohol,
Earth, Vegetable

EXTRAS

Rested In Stainless
Steel. George
Clooney Used To Own
This Brand



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Cienega

CASAMIGOS
SILVER TEQUILA

AROMAS

Agave (Cooked),
Alcohol, Black
Pepper, Citrus, Mint,
Minerals, Flowers

TASTE

Agave (Cooked),
Alcohol, Black
Pepper, Citrus, Mint,
Minerals, Flowers

EXTRAS

No Additives/
Oxygenation



OCHO
SILVER TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
(Southern)

AROMAS

Agave (Cooked),
Alcohol, Black
Pepper, Citrus,
Vanilla, Earth,
Flowers, Alcohol,
Orange Peel

TASTE

Agave (Cooked),
Alcohol, Black
Pepper, Butter,
Citrus, Vanilla, Earth,
Flowers, Alcohol,
Orange Peel



DELEON
SILVER TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
(Southern)

AROMAS

Agave (Cooked),
Alcohol, Earth,
Black Pepper, Grass,
Rubber, Mint,
Minerals, Flowers

TASTE

Agave (Cooked),
Alcohol, Black
Pepper, Cinnamon,
Agave (Raw),
Acetone, Mint,
Minerals, Flowers

EXTRAS

Organic



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Screw Mill
3x Distilled

REGION

The Valleys

CASA NOBLE
SILVER TEQUILA

AROMAS

Agave (Cooked),
Alcohol, Black
Pepper, Butter,
Rubber, Mint,
Minerals, Flowers

TASTE

Agave (Cooked),
Alcohol, Black
Pepper, Citrus,
Acetone, Mint,
Minerals, Flowers



AGAVE/COOKING

Tequilana Weber
Autoclave (High
Pressure)

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

The Valleys

1800
SILVER TEQUILA

AROMAS

Agave (Cooked),
Citrus, Black Pepper,
Orange, Cinnamon,
Alcohol

TASTE

Agave (Cooked),
Citrus, Black Pepper,
Orange, Cinnamon,
Alcohol, Grass,
Earth



AGAVE/COOKING

Tequilana Weber
Autoclave (High
Pressure)

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

The Valleys

TRES AGAVES

SILVER TEQUILA

AROMAS

Agave (Cooked),
Citrus, Alcohol, Lemon,
Black Pepper, Vanilla

TASTE

Agave (Cooked),
Citrus, Alcohol, Lemon,
Black Pepper, Vanilla

EXTRAS

Charcoal Filtration,
Natural Cork,
No Additives



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Tahona/Roller Mill
3x Distilled

REGION

Ciénega

GRAN PATRÓN
PLATINUM

SILVER TEQUILA

AROMAS

Agave (Cooked),
Black Pepper, Vanilla,
Fruity, Cream Soda

TASTE

Agave (Cooked),
Black Pepper, Vanilla,
Fruity, Cream Soda



CLASE AZUL
SILVER TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone / Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Jalisco (central)

AROMAS

Agave (Cooked),
Banana, Black
Pepper, Vanilla, Earth

TASTE

Agave (Cooked),
Banana, Black
Pepper, Vanilla,
Earth, Butter,
Cinnamon

EXTRAS

Organic



123
SILVER TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

The Valleys

AROMAS

Agave (Cooked),
Alcohol, Black
Pepper, Flowers,
White Pepper,
Vanilla

TASTE

Agave (Cooked),
Alcohol, Black
Pepper, Flowers,
White Pepper,
Salt, Herbal



AGAVE/COOKING

Tequilana Weber
Autoclave (High
Pressure)

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
The Valley

MAESTRO DOBEL

SILVER TEQUILA

AROMAS

Agave (Cooked),
Citrus, Black
Pepper, Vegetable,
Vanilla, White Pepper

TASTE

Agave (Cooked),
Citrus, Black
Pepper, Vegetable,
Agave (Raw),
White Pepper



AGAVE/COOKING

Tequilana Weber
Stone / Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
(Southern)

MILAGRO

SILVER TEQUILA

AROMAS

Agave (Cooked), Black Pepper, Earth, Olives, Minerals, Butter, Grass, Vanilla
Alcohol, Brine/Salt

TASTE

Agave (Cooked), Black Pepper, Earth, Olives, Minerals, Butter, Grass, Vanilla, Alcohol, Brine/Salt

EXTRAS

Natural Cork, Charcoal, Filtration, Blended Batches, Distilled at or Near Proof, No Additives



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

EXTRACTION/ DISTILLATION

Tahona Rock
2 X Distilled

REGION

Tequila Valley

LOS ABUELOS / FORTALEZA

SILVER TEQUILA

REPOSADO TEQUILA

CONDESA TASTING CLUB

AROMAS

Agave (Cooked),
Black Pepper, Vanilla,
Oak, Caramel, Citrus,
Cinnamon

TASTE

Agave (Cooked),
Black Pepper, Vanilla,
Oak, Caramel, Citrus,
Cinnamon

EXTRAS

Rested In Stainless
Steel, 8-10 Months
(Bourbon Barrels,
Awob)



OLMECCA ALTOS
REPOSADO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Tahona, Roller Mill
2x Distilled

REGION

Los Altos
(Southern)

AROMAS

Agave (Cooked),
Cherry, Vanilla, Oak,
Black Pepper,
Caramel

TASTE

Agave (Cooked),
Cherry, Vanilla, Oak,
Black Pepper,
Caramel, Fruity

EXTRAS

Oxygenation/6
Months Rested
In Whisky Barrels



AVION
REPOSADO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
(Southern)

AROMAS

Agave (Cooked),
Vanilla, Oak, Caramel,
Black Pepper,
Cinnamon

TASTE

Agave (Cooked),
Vanilla, Oak, Caramel,
Black Pepper,
Cinnamon, Alcohol

EXTRAS

8 Months Rested
In Awob



DON JULIO
REPOSADO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
Ciénega

AROMAS

Agave (Cooked),
Alcohol, Black
Pepper, Vanilla, Oak,
Caramel, Fruity,
Cinnamon

TASTE

Agave (Cooked),
Oak, Black Pepper,
Vanilla, Caramel,
Citrus, Cinnamon

EXTRAS

6 Months Rested
In White Oak
Barrels

JOSE CUERVO
TRADICIONAL
REPOSADO TEQUILA



AGAVE/COOKING

Tequilana Weber
Acid. Thermal
Hydrolysis

**EXTRACTION/
DISTILLATION**

Diffuser
2x Distilled

REGION

Los Altos
The Valley

AROMAS

Agave (Cooked),
Vanilla, Oak,
Caramel,
Black Pepper,
Cinnamon

TASTE

Vanilla, Agave
(Cooked), Oak,
Caramel, Black
Pepper, Cinnamon

EXTRAS

11 Months Rested
In Awob



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
The Valleys

HERRADURA
REPOSADO TEQUILA

AROMAS

Agave (Cooked),
Vanilla, Oak, Caramel,
Black Pepper,
Cinnamon, Butter,
Honey

TASTE

Agave (Cooked),
Vanilla, Oak, Caramel,
Black Pepper,
Cinnamon, Butter,
Honey

EXTRAS

2 Months Rested
In Awob, Fob/
Charola Filtraron



AGAVE/COOKING

Tequilana Weber
Stone / Brick Ovens

**EXTRACTION/
DISTILLATION**

Tahona, Roller Mill
2x Distilled

REGION

Los Altos
Ciénega

PATRÓN
REPOSADO TEQUILA

AROMAS

Vanilla, Caramel,
Agave (Cooked),
Oak, Butter,
Butterscotch

TASTE

Vanilla, Caramel,
Agave (Cooked),
Oak, Butter,
Butterscotch,
Cinnamon

EXTRAS

7 Months Rested
In Awob



CASAMIGOS
REPOSADO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
Ciénega

AROMAS

Oak, Agave
(Cooked),
Caramel, Alcohol,
Flowers, Vegetable

TASTE

Caramel, Oak, Black
Pepper, Agave
(Cooked),
Alcohol, Smoke

EXTRAS

6-8 Months Rested
In Awob



GRAN CENTENARIO
REPOSADO TEQUILA

AROMAS

Agave (Cooked),
Oak, Vanilla, Caramel,
Citrus, Black Pepper

TASTE

Agave (Cooked),
Black Pepper, Oak,
Caramel, Vanilla,
Citrus

EXTRAS

8 Week & 8 Days
Rested In Awob,
Whisky Barrels



AGAVE/COOKING

Tequilana Weber
Stone / Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
(Southern)

AROMAS

Agave (Cooked),
Black Pepper, Oak,
Alcohol, Whiskey,
Butter

TASTE

Agave (Cooked),
Cinnamon, Oak,
Alcohol, Whiskey,
Caramel, Butter



AGAVE/COOKING

Tequilana Weber
Stone / Brick Ovens

**EXTRACTION/
DISTILLATION**

Tahona
2x Distilled

REGION

Los Altos
Ciénega

TEQUILA OCHO
REPOSADO TEQUILA

ROCA PATRÓN
REPOSADO TEQUILA

AROMAS

Vanilla, Agave
(Cooked), Caramel,
Oak, Chocolate,
Butter

TASTE

Vanilla, Agave
(Cooked), Caramel,
Oak, Chocolate,
Butter

EXTRAS

364 Days Rested
New Fob



AGAVE/COOKING

Tequilana Weber
Stone / Brick Ovens

**EXTRACTION/
DISTILLATION**

Screw Mill
3x Distilled

REGION

Los Altos
The Valleys

CASA NOBLE
REPOSADO TEQUILA

AROMAS

Agave (Cooked),
Oak, Vanilla, Alcohol,
Caramel, Black
Pepper

TASTE

Agave (Cooked),
Oak, Caramel,
Alcohol, Black
Pepper, Smoke

EXTRAS

6 Months Rested
In Awob & Fob



AGAVE/COOKING

Tequilana Weber
Autoclave (High
Pressure)

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
The Valleys

1800
REPOSADO TEQUILA

AROMAS

Agave (Cooked),
Caramel, Vanilla, Oak,
Black Pepper, Butter

TASTE

Agave (Cooked),
Caramel, Vanilla, Oak,
Black Pepper, Butter,
Nutmeg

EXTRAS

6 Months Awob
Open-Air
Fermentation



123
REPOSADO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone / Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
The Valleys

AROMAS

Agave (Cooked),
Oak, Vanilla, Flowers,
Caramel, Alcohol,
Butterscotch

TASTE

Agave (Cooked),
Oak, Vanilla,
Caramel, Black
Pepper, Alcohol

EXTRAS

8 Months
Rested Awob



TRES AGAVES
REPOSADO TEQUILA

AGAVE/COOKING

Tequilana Weber
Autoclave (High
Pressure)

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
The Valleys

AROMAS

Agave (Cooked),
Alcohol, Black Pepper,
Vanilla, Citrus, Oak

TASTE

Agave (Cooked),
Alcohol, Black Pepper,
Vanilla, Oak, Citrus

EXTRAS

Color Filtration (Blend
Reposado, Añejo &
Extra Añejo)



AGAVE/COOKING

Tequilana Weber
Autoclave (High
Pressure)

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

The Valleys

MAESTRO DOBEL
DIAMANTE

REPOSADO TEQUILA

AROMAS

Agave (Cooked),
Vanilla, Caramel,
Oak, Butterscotch

TASTE

Vanilla, Caramel,
Agave (Cooked),
Oak, Butterscotch,
Butter

EXTRAS

8 Months
Rested Awob



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Jalisco (Central)

CLASE AZUL

REPOSADO TEQUILA

CONDESA RESTAURANTE
TEQUILA
CLUB

AROMAS

Agave (Cooked),
Vanilla, Oak, Caramel,
Earth, Alcohol

TASTE

Agave (Cooked),
Vanilla, Oak, Caramel,
Earth, Alcohol

EXTRAS

6 Months Rested
Awob



MILAGRO
REPOSADO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
(Southern)

AROMAS

Agave (Cooked),
Alcohol, Caramel,
Oak, Vanilla,
Butter, Black Pepper

TASTE

Agave (Cooked),
Alcohol, Caramel,
Oak, Vanilla,
Butter, Black Pepper

EXTRAS

8 Months
Rested Awob



MAESTRO DOBEL
REPOSADO TEQUILA

Condesa
restaurante mexicano

AGAVE/COOKING

Tequilana Weber
Autoclave (High
Pressure)

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
(Southern)

AÑEJO TEQUILA

CONDESA TASTING CLUB

Condesa
restaurante mexicano

AROMAS

Agave (Cooked),
Alcohol, Black
Pepper, Vanilla,
Citrus, Oak

TASTE

Agave (Cooked),
Alcohol, Black
Pepper, Vanilla,
Citrus, Oak

EXTRAS

18 Months Awob



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

EXTRACTION/ DISTILLATION

Tahona
2x Distilled

REGION

The Valleys

LOS ABUELOS / FORTALEZA
AÑEJO TEQUILA

AROMAS

Oak, Agave
(Cooked), Caramel,
Vanilla, Cinnamon,
Black Pepper

TASTE

Oak, Agave (Cooked),
Caramel, Vanilla,
Cinnamon, Black
Pepper

EXTRAS

16 Months
Awob



GRAN
CENTENARIO
AÑEJO TEQUILA

AGAVE/COOKING

Tequilana Weber
Autoclave (High
Pressure)

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

The Valleys

AROMAS

Vanilla, Caramel,
Agave (Cooked),
Oak, Alcohol,
Butter, Cinnamon

TASTE

Vanilla, Caramel,
Agave (Cooked),
Oak, Alcohol,
Butter, Cinnamon

EXTRAS

30 Months Aged
Awob



DON JULIO
AÑEJO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone / Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
(Southern)

AROMAS

Agave (Cooked),
Vanilla, Oak, Alcohol,
Caramel, Black Pepper

TASTE

Agave (Cooked),
Vanilla, Oak, Alcohol,
Caramel, Black Pepper

EXTRAS

14 Month, Used Barrels,
Bourbon Barrels,
Natural Cork



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Tahona
2x Distilled

REGION

Ciénega

ROCA PATRÓN
AÑEJO TEQUILA

AROMAS

Caramel, Vanilla,
Agave (Cooked),
Oak, Cinnamon,
Butterscotch

TASTE

Caramel, Vanilla,
Agave (Cooked),
Oak, Cinnamon,
Whiskey, Alcohol

EXTRAS

14 Months Aged
Awob



AGAVE/COOKING

Tequilana Weber
Stone / Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Ciénega

CASAMIGOS
AÑEJO TEQUILA

AROMAS

Oak, Vanilla, Caramel,
Agave (Cooked),
Alcohol, Whiskey

TASTE

Oak, Caramel, Vanilla,
Agave (Cooked), Black
Pepper

EXTRAS

14 Months / First Añejo
Sold In The USA



1800
AÑEJO TEQUILA

AGAVE/COOKING

Tequilana Weber
Autoclave (High
Pressure)

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

The Valleys

AROMAS

Agave, Vanilla, Oak,
Citrus, Cinnamon,
Caramel

TASTE

Agave (Cooked),
Vanilla, Oak, Black
Pepper, Caramel,
Cinnamon

EXTRAS

12 Months Awob /
No Additives /
Oxygenation



OCHO
AÑEJO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
Southern

AROMAS

Caramel, Vanilla, Oak,
Agave (Cooked),
Black Pepper, Butter,
Lavender

TASTE

Caramel, Vanilla, Agave
(Cooked), Oak, Butter,
Black Pepper, Honey

EXTRAS

18 Months Awob
Organic



MILAGRO
AÑEJO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
Southern

AROMAS

Vanilla, Agave
(Cooked), Chocolate,
Oak, Butterscotch,
Black Pepper

TASTE

Agave (Cooked),
Vanilla, Caramel,
Oak, Chocolate

EXTRAS

24 Months Fob



CASA NOBLE
AÑEJO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Screw Mill
3x Distilled

REGION

The Valleys

AROMAS

Agave (Cooked),
Alcohol, Black
Pepper, Vanilla,
Citrus, Oak

TASTE

Agave (Cooked),
Alcohol, Black
Pepper, Vanilla,
Oak, Citrus

EXTRAS

18 Months Awob



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Tahona
2x Distilled

REGION

The Valleys

LOS ABUELOS /
FORTALEZA

AÑEJO TEQUILA

AROMAS

Agave (Cooked),
Vanilla, Caramel, Oak,
Whiskey, Black Tea

TASTE

Agave (Cooked),
Vanilla, Caramel, Oak,
Butterscotch, Clove

EXTRAS

25 Months Awob
Organic



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Jalisco (Central)

CLASE AZUL

AÑEJO TEQUILA

AROMAS

Pineapple, Lime,
Zest, Agave

TASTE

Agave, Mineral
Oak, Black Pepper

EXTRAS

Aged 12 Months



KOMOS
AÑEJO TEQUILA

AGING

French Oak
Wine Barrels

AGAVE/COOKING

Stone / Brick Ovens

**FERMENTATION/
CRUSHING**

Stainless Steel Tanks
Roller Mills

REGION

Jalisco (los Valles)

AROMAS

Caramel, Oak, Agave
(Cooked), Whiskey,
Vanilla, Dried Fruit

TASTE

Caramel, Whiskey,
Vanilla, Oak, Agave
(Cooked),
Butterscotch

EXTRAS

18 Months Awob



MAESTRO DOBEL
AÑEJO TEQUILA

AGAVE/COOKING

Tequilana Weber
Autoclave (High
Pressure)

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

The Valleys

AROMAS

Agave (Cooked),
Pineapple, Lime Zest

TASTE

Agave (Cooked),
Mineral Oak,
Black Pepper

EXTRAS

Aged 12 Months



AGING

French Oak Wine
Barrels

AGAVE/COOKING

Acid-Thermal
Hydrolysis

**FERMENTATION/
CRUSHING**

Stainless Steel Tanks
Roller Mills

REGION

Jalisco (Los Valles)

AROMAS

Caramel, Cinnamon,
Butterscotch,
Vanilla, Butter, Agave
(Cooked)

TASTE

Honey, Caramel,
Cinnamon, Vanilla,
Black Pepper,
Agave (Cooker)

EXTRAS

18 months in
bourbon barrels



AGAVE/COOKING

Tequilana Weber
Autoclave (High
Pressure)

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

The Valleys

CASA DRAGONES

AÑEJO TEQUILA

TRES AGAVES

AÑEJO TEQUILA

AROMAS

Agave (Cooked),
Caramel, Oak, Butter,
Vanilla, Cinnamon

TASTE

Agave (Cooked),
Oak, Caramel, Vanilla,
Cinnamon, Butter



OLMECCA
AÑEJO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Tahona/Roller Mill
2x Distilled

REGION

Los Altos
(Southern)

AROMAS

Vanilla, Agave
(Cooked),
Caramel, Oak,
Alcohol, Black
Pepper, Peach

TASTE

Vanilla, Agave
(Cooked),
Caramel, Oak,
Cinnamon, Black
Pepper, Peach

EXTRAS

24 Months Aged
In Oak Barrels/
Oxygenation



AVION
AÑEJO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
(Southern)

AROMAS

Vanilla, Agave (Cooked), Caramel, Oak, Citrus, Alcohol

TASTE

Vanilla, Agave (Cooked), Caramel, Oak, Citrus, Alcohol

EXTRAS

18 Months Awob, Fow, Bourbon Barrels. Color/ Filtration



AGAVE/COOKING

Tequilana Weber Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
3x Distilled

REGION

Ciénega

AROMAS

Agave (Cooked), Vanilla, Oak, Alcohol, Caramel, Black Pepper

TASTE

Agave (Cooked), Vanilla, Oak, Alcohol, Caramel, Black Pepper

EXTRAS

14 Month, Used Barrels, Bourbon Barrels, Natural Cork



AGAVE/COOKING

Tequilana Weber Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Tahona
2x Distilled

REGION

Ciénega

DON JULIO 70
AÑEJO TEQUILA

PATRÓN
AÑEJO TEQUILA

AROMAS

Vanilla, Oak, Caramel,
Agave (Cooked),
Butter

TASTE

Vanilla, Oak, Caramel,
Agave (Cooked),
Butter

EXTRAS

25 Months Awob



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

The Valleys

AROMAS

Vanilla, Caramel, Oak,
Agave (Cooked),
Alcohol, Fruity

TASTE

Vanilla, Caramel,
Oak, Agave
(Cooked),
Alcohol, Fruity,
Smoke

EXTRAS

18 Months Fob/
Wine Cask/
Used Barrels



AGAVE/COOKING

Tequilana Weber
Autoclave (High
Pressure)

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

The Valleys

HERRADURA

AÑEJO TEQUILA

CODIGO 1530

AÑEJO TEQUILA

EXTRA AÑEJO TEQUILA

CONDESA TASTING CLUB

Condesa
restaurante mexicano

AROMAS

Agave (Cooked),
Oak, Vanilla, Caramel,
Alcohol, Butterscotch

TASTE

Vanilla, Oak, Agave
(Cooked), Caramel,
Black Pepper

EXTRAS

18 Months Awob
Organic



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

EXTRACTION/ DISTILLATION

Roller Mill
2x Distilled

REGION

The Valleys

123

EXTRA AÑEJO TEQUILA

AROMAS

Agave (Cooked),
Caramel, Oak, Vanilla,
Chocolate

TASTE

Agave (Cooked),
Caramel, Vanilla,
Chocolate, Molasses

EXTRAS

5 Years Aged,
100 Bottles Per Batch,
Takes 11 Days to Make
1 Bottle



AGING

Used Barrels
Sherry Casks

AGAVE/COOKING

Stone/Brick ovens

**FERMENTATION/
CRUSHING**

Stainless Steel Tanks
Roller Mills

REGION

Jalisco (Central)

CLASE AZUL ULTRA

EXTRA AÑEJO TEQUILA

AROMAS

Agave (Cooked),
Caramel, Vanilla, Oak,
Butterscotch, Butter

TASTE

Agave (Cooked),
Caramel, Vanilla,
Oak, Black Pepper,
Whiskey

EXTRAS

43 Months Aged In
Awob, 1 Month In
Rotating Oak
Barrels



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Los Altos
(Southern)

AVION 44

EXTRA AÑEJO TEQUILA

AROMAS

Agave (Cooked),
Caramel, Oak,
Chocolate, Honey,
Black Pepper

TASTE

Agave (Cooked),
Vanilla, Oak,
Caramel, Chocolate,
Orange Peel

EXTRAS

72 Months Fob



CASA NOBLE
SINGLE BARREL
EXTRA AÑEJO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Screw Mill
3x Distilled

REGION

The Valleys

AROMAS

Agave (Cooked),
Vanilla, Caramel, Oak,
Alcohol, Butter,
Cinnamon

TASTE

Agave (Cooked),
Vanilla, Caramel,
Oak, Alcohol,
Butter, Cinnamon

EXTRAS

30 Months Aged
Awob, Fob



DON JULIO 1942
EXTRA AÑEJO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone / Brick Ovens

**EXTRACTION/
DISTILLATION**

Tahona, Roller Mill
2x Distilled

REGION

Ciénega

AROMAS

Agave (Cooked),
Vanilla, Caramel,
Flowers, Alcohol,
Butterscotch

TASTE

Agave (Cooked),
Vanilla, Caramel,
Flowers, Alcohol,
Butterscotch,
Coconut, Citrus

EXTRAS

Mix Aged & Extra Aged
Tequila, Color Filtration
Agave Nectar Added



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

The Valleys

HERRADURA ULTRA

EXTRA AÑEJO TEQUILA

AROMAS

Caramel, Vanilla,
Agave (Cooked),
Oak, Peach,
Fruity

TASTE

Caramel, Vanilla,
Agave (Cooked),
Oak, Black Pepper,
Peach, Fruity

EXTRAS

120 Months Aged
Awob, Fob, Bourbon
Barrels



AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION

Ciénega

DON JULIO REAL

EXTRA AÑEJO TEQUILA

AROMAS

Vanilla, Caramel, Oak,
Agave (Cooked),
Orange, Black
Pepper, Smoke

TASTE

Vanilla, Caramel,
Agave (Cooked),
Black Pepper

EXTRAS

36 Months Aged
Awob & Fob,
New Barrels



GRAN PATRÓN
PIEDRA
EXTRA AÑEJO TEQUILA

AGAVE/COOKING

Tequilana Weber
Stone / Brick Ovens

**EXTRACTION/
DISTILLATION**

Tahona
2x Distilled

REGION
Ciénega

AROMAS

Agave (Cooked),
Caramel, Vanilla, Oak,
Whiskey, Citrus

TASTE

Agave (Cooked),
Caramel, Vanilla,
Oak, Whiskey,
Citrus, Butter

EXTRAS

49 Months Awob



HERRADURA
SELECCION SUPREMA
EXTRA AÑEJO EQUILA

AGAVE/COOKING

Tequilana Weber
Stone/Brick Ovens

**EXTRACTION/
DISTILLATION**

Roller Mill
2x Distilled

REGION
The Valleys

CONDESA PRIVATE CASK BARRELS

CONDESA RESTAURANTE
TEQUILA
— CLUB —

AROMAS

Agave (Cooked),
Wood, Caramel,
Vanilla, Fruit, Spices

TASTE

Agave (Cooked),
Vanilla, Caramel,
Smokiness,
Toasted Fruit

EXTRAS

Limited Edition
Condesa 2021



AGING

Used Barrels
Sherry Casks

AGAVE/COOKING

Stone/Brick Ovens

**FERMENTATION/
CRUSHING**

Stainless Steel Tanks
Roller Mills

REGION

Jalisco

HERRADURA BARREL SELECT

BATCH
88C

AROMAS
Agave (Cooked),
Vanilla, Black Pepper

TASTE
Agave, Vanilla
Oak, Pepper

EXTRAS
Limited Edition



AGAVE/COOKING
Stone / Brick Ovens

**FERMENTATION/
CRUSHING**
Stainless Steel Tanks
Roller Mills

REGION
Jalisco

PATRÓN BARREL SELECT

AROMAS
Agave (Cooked),
Vanilla, Black Pepper,
Whisky

TASTE
Whiskey, Agave,
Vanilla, Smoke,
Black Pepper

EXTRAS
Limited Edition



AGING
French Oak
Wine Barrels

AGAVE/COOKING
Stone/Brick Ovens

**FERMENTATION/
CRUSHING**
Stainless Steel Tanks
Roller Mills

REGION
Jalisco

DON JULIO PRIVATE CASK