

123 ORGANIC TEQUILA

UNO



The stars dance in the sky above the fields for as many as ten years before the organic agaves are harvested for 123 Organic Blanco (Uno) tequila, the pure mother spirit from which Reposado (Dos) and Anejo (Tres) tequilas are created. As they reach the peak of maturity under the watchful gaze of the guardian snake (coatl), the agaves are hand-harvested and the hearts are slowly cooked in stone ovens for almost two days before being pressed to release their sugary juice. After a natural fermentation and precise small-batch distillation, Blanco tequila is born. Marked by an earthy, citrus and herbal character, Blanco (Uno) is tequila in its most natural state and ideal as the basis for organic cocktails and sipping. Both the quality and purity of our Blanco (Uno) tequila are essential to achieving the complex evolution that takes place in its aged versions – Reposado (Dos) and Anejo (Tres) tequilas.

“96 Points” Tasting Panel

DOS



As the sun and moon meet in the sky above the agave plantation, two stealthy jaguars (miztli) roam the fields in search of their elusive prey. During their silent hunts, Reposado (Dos) tequila rests in white oak barrels for six months before its timely release. This complex spirit reveals aromatic raw and cooked agave tempered by the warmth of oak aging with spicy notes of vanilla, anise and hint of citrus; a combination equally at home in cocktails and as a sipping tequila making it the most versatile of the 123 Organic Tequila styles.

“96 Points” Tasting Panel

TRES



On a morning when three brilliant roosters (tototl) greet the dawn with hopeful songs of renewal, mature agave plants at the hacienda are ready to be hand harvested and Organic Blanco tequila awakens from its eighteen months slumber in white oak barrels to be reborn as Anejo (Tres) Tequila. Just as the rooster has long been a symbol of virility and power in Mexican folklore, the complex aromatic bouquet and deep golden hue of Anejo (Tres) Tequila are signs of its superior quality and lengthy aging. Enjoy Anejo (Tres) tequila as you would any fine, aged spirit by savoring the mastery of its limited production and the mystery of its ancient legend.

“96 Points” Tasting Panel

LEGACY-SPIRITS

Division of Heritage Wine Cellars, Ltd.