

100% USDA  
CERTIFIED ORGANIC

SINGLE ESTATE  
AND ADDITIVE FREE



**CASA AZUL**<sup>®</sup>  
ORGANIC  
BLUE AGAVE TEQUILA  
100% PURO DE AGAVE

In our house, we believe the finest tequila is ultimately an expression of the finest agaves.

Our unique plant-first approach showcases the vibrant character and distinct flavor of agave with an exceptionally smooth finish.





Our tequila is crafted at Tequila Las Americas, NOM 1480. Owned and operated by the Montes family—third generation agave farmers turned distillers.



FULLY MATURE, SINGLE ESTATE AGAVE



TENDED BY HAND, USDA ORGANIC



BAKED IN STONE OVENS



NATURAL OPEN-TOP FERMENTATION



TWICE DISTILLED IN POT STILLS WITH COPPER COILS



RESTED FOR NATURAL AERATION



AGED IN AMERICAN OAK BOURBON BARRELS

|              | BLANCO   | REPOSADO   | AÑEJO   |
|--------------|--|--|---|
| AGAVE ORIGIN | Single estate, tended by hand—USDA certified organic   |  |   |
| AGAVE FIELDS | Tequila Valley/Lowlands  |  |   |
| AGAVE AGE    | 6-7 years  |  |   |
| WATER SOURCE | Deep well, 885 ft. below ground  |  |   |
| BAKING       | Stone oven, 2-3 days   |  |   |
| EXTRACTION   | Roller mill  |  |   |
| FERMENTATION | Natural fermentation with wild yeast, 7-12 days  |  |   |
| DISTILLATION | Twice in stainless steel stills with copper coils  |  |   |
| RESTING      | 2-3 months in stainless steel  |  |   |
| ADDITIVES    | No additives   |  |   |
| AGING        | Unaged   | 2-3 months   | 12-13 months  |
| BARREL TYPE  | N/A  | American oak bourbon   | American oak bourbon  |
| FLAVOR       | Vibrant agave flavor and nose with baked agave and ripe fruit, hints of herbs and minerals, opening up to a soft, smooth finish. | Rich, baked agave and candied yams, hints of toffee and caramel, with a long, exceptionally smooth finish. | Deep, complex baked agave and dark chocolate with hints of cracked pepper and toasted oak, with a lasting, lush finish. |



BOTTLE



6 BOTTLE CASE



BOTTLE



6 BOTTLE CASE



BOTTLE



6 BOTTLE CASE