

OLMECA ALTOS

100% AGAVE

PLATA

Altos Plata is a balanced tequila, handcrafted to perfection in the heart of Los Altos – the Jalisco, Mexico highlands. Created in 2010, it is the brainchild of two leading London bartenders, Dré Masso and the late Henry Besant, in careful collaboration with our Maestro Tequilero Jesús Hernández. Their aim was a 100% agave, premium-quality tequila well suited for cocktails, but smooth and delicious when sipped neat. Using an ancestral tahona stone to crush the cooked agave, they achieved their high standards that remain the unique process at the heart of Olmeca Altos tequilas.

Distilling our finest spirits means harvesting the very best highland agaves from the red earth of Los Altos, at nearly 7000 ft / 2100 m ASL. The region's ideal climate and mineral-rich soil produce an extraordinarily smooth, sterling tequila.

Take a sip and journey to the Jalisco Highlands with us.

TASTING NOTES

AROMA: Herbal notes of steamed agave and fresh citrus—sweet tones overall.

TASTE: Sweet to the mouth with citrus notes like lime, lemon, and agave. The aftertaste is pleasant and long-lasting.

AWARDS



SIZE	50	350	500	700	750	1000
ALC. VOL.	38	38	38	38	38	38



ALTOS HOME MARGARITA



THE RECIPE:

60 ml / 2 parts Altos Plata
30 ml / 1 part sweetener*
30 ml / 1 part citrus juice

Cut fresh lime wedges and squeeze them directly into a glass. Crush the fruit in the glass with the tequila and your sweetener of choice. Top with ice and stir. Garnish with chopped lemon and lime.

*You may use triple sec, agave syrup, local honey or your favorite sweetener.

*Altos recommends the Mexican version with chopped lime & lemon, plus agave syrup as the sweetener.