

TEQUILA CORRALEJO®

◆ 100% BLUE WEBER AGAVE ◆

Hacienda Corralejo, located in Guanajuato, Mexico, is the birthplace of Don Miguel Hidalgo y Costillo, renowned for launching the Mexican War of Independence.

The first estate in Mexico to produce tequila as a commercial venture, and among only a chosen few tequila distilleries granted the right to produce tequila in a province other than Jalisco.

Proudly family owned and operated for over 250 years.



RAW MATERIALS

We use only 100% Agave Tequilana Blue Weber Variety that is grown 6-7 years before harvesting. Agave is then cooked in Stone Clay Ovens for 36 hours.



FERMENTATION

Special and gentle fermentation with a unique yeast strain, "LCORRA1."



DOUBLE DISTILLATION

Perfected by the French in distilling Cognac, the 400-year-old Charentais distillation method allows for exceptional retention of aroma and flavor.



BOTTLING

All glass is blown in-house at Hacienda Corralejo, with semi-artisan labeling dedicated to each bottle.



PALLET DIMENSIONS

SILVER TASTING NOTES

COLOR: PURE AND CLEAR

AROMA: WHITE & PINK PEPPERCORN, MINT

PALATE: AGAVE, SWEET, SPEARMINT

FINISH: LIGHT & CRISP







LA MARGARITA CORRALEJO

2 OUNCES CORRALEJO TEQUILA 1 OUNCE LIME JUICE, FRESHLY SQUEEZED 1/2-OUNCE AGAVE NECTAR GARNISH: SALT RIM & ADD A LIME WEDGE



40% 80 PROOF

48 IN X 40 IN

FORMATS AVAILABLE

750ML, 1L, 1.75L

BOTTLE VOLUME	750ML
BOTTLES PER CASE	6
UPC	720815930636
SCC	20720815930630
BOTTLE WEIGHT	3.5LBS
BOTTLE DIMENSIONS	14.5IN X 2.75IN
CASE WEIGHT	21LBS
CASE DIMENSIONS	9.38IN X 6.63IN X 15.25IN
CASE QUANTITY	31 CASES PER TIER/93 CASES PER PALLET



The distillation methods of Hacienda Corralejo have been preserved, refined, and advanced by the local community, delivering an unmistakable aroma and flavor that makes Tequila Corralejo one of a kind.

Today, Tequila Corralejo is the masterpiece of Guanajuato, crafted and created with over 250 years of storied history.