

TEQUILA
ELTEQUILEÑO

MEXICO'S BEST KEPT SECRET®

REPOSADO



VIRTUAL TASTING



PROCESS

100% Estate Grown Blue Agave - rested for 3 months in American Oak.

AROMA

Sweet tones of agave with hints of vanilla.

TASTE

Cooked agave and a dry finish with hints of oak.

ENJOY

Best enjoyed in a margarita, Paloma, or in any of your favorite tequila cocktails.



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BEST TEQUILA BRAND OF THE YEAR 2024



TRULY AUTHENTIC

- Founded by Don Jorge Salles Cuervo.
- Named in honor of the people of Tequila.
- Tradition continues under watchful eye of third generation master distiller, Antonio (Tony) Salles.

STAYING TRUE TO OUR ROOTS

- Crafted exclusively at our own distillery NOM 1108.
- Located in the historic town of Tequila, Jalisco.
- Crafted since 1959 in the same place, using the same process, and the same attention to quality.

DEDICATION TO QUALITY

- Aroma, flavor, color, and intensity are natural and free of additives.
- We preserve our full rich flavor by not applying chill filtration.
- 98% of our residual Agave fibers from production are recycled and turned into compost.

OUR PRODUCTION PROCESS



HIGHLAND AGAVE

Finest Blue Agave from the premium growing region of Los Altos de Jalisco.



VOLCANIC SPRING WATER

Our water source is natural volcanic spring water from the Volcán de Tequila.



OPEN TANK FERMENTATION

Open tank fermentation influenced by 150 year old mango trees.



COPPER POT STILLS

Twice-distilled exclusively in copper pot stills.



AGING

All our tequilas are exposed to wood barrels to round out the taste and provide a long finish.



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EL TEQUILEÑO REPOSADO	UPC- 7 501398 100851 SCC- 1 7501398 100858	750mL x 12	PRODUCT ID:	
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