

TEQUILA
ELTEQUILEÑO

MEXICO'S BEST KEPT SECRET®

PLATINUM



PROCESS

100% Blue Weber agave mellowed in American Oak for 14 days.

AROMA

Cooked agave, herbal, delicate nuances of anise and black pepper.

TASTE

Slight spiciness, savory with a delicate finish.

ENJOY

Neat or on the rocks. Makes a phenomenal Margarita.

VIRTUAL TASTING





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.



DISCOVER US
TEQUILENO.COM

			PRODUCT ID:	
EL TEQUILEÑO PLATINUM	UPC- 7 501398 100325 SCC-1 7501398 100346	750mL x 6	<input type="text"/>	\$ <input type="text"/>
	UPC- 7 501398 100530 SCC-1 7501398 100537	375mL x 12	<input type="text"/>	\$ <input type="text"/>