

El Bandido Yankee Tequila



Why us? The Product, Place, and People that make us stand out in a crowd

- Product & Process
 - **3 Natural ingredients** – Agave, Yeast, and Water
 - **Water Source** – Deep natural volcanic and artesian underground spring water
 - **Hand-Cut Agave** – Valley Region, harvested at peak maturity brix levels of 28 to 30 ensuring natural sweetness.
 - **Slow Roasting** – 24 hour low pressure autoclave.
 - **Fermentation** – Open Air for natural yeast interaction in stainless steel
 - **Double Distillation** – Pot Stills to achieve aromatic complexity and artisanal quality. 2nd in copper.
 - **Oxygenation** – The “Smoothness Secret” that modifies the chemical structure before bottling = **NO BURN**
 - **Our Name El Bandido** – Quote from the 1969 movie *Butch Cassidy and the Sundance Kid* – and ode to the fearless, the rebellious, and those that break the mold.... Just like our Tequila!
- Place – Casa Valle Amate (NOM 1614)
 - **NOM** = Norma Oficial Mexicana (Official Mexican Standard) Mandated and enforced by CRT Tequila Regulatory Council
 - There are roughly 210 active NOMs for 3000 active registered tequila brands. Only 4% are dedicated single-brand facilities.
 - **Heritage** - Established in 2019 in the lowlands of Jalisco. Known for modern infrastructure that functions like a “Commercial Kitchen”
 - **Certifications** – USDA Organic, ARA Certified, Kosher, Gluten Free, Non GMO, 100% Blue Weber Agave
 - **Other Brands Produced** – Tres Agaves, Cazcanes, Pantalones, & Dos Hombres
- People
 - **Julio Cova**: Our Master Distiller with 40 years experience – The Architect of the “Commercial Kitchen”
 - **Founders**: Jim Bob Morris former NFL player turned entrepreneur, champion of multiculturalism honoring his Native American Ancestry, and Chris Chelios, 3-time Stanley Cup Champion with a lifelong commitment to philanthropy, together support countless charities and create opportunities for others.

30 Second Talking Points for the Table

- **PURE & CLEAN** – Agave, Yeast, and Water ONLY
- **NO BURN** – Oxygenation/aeration takes it away
- **LOCAL (AS TEQUILA CAN BE)** – Born in Chicago, IL family-owned company, produced in Mexico
- **PREMIUM AUTHENTIC TEQUILA THAT ALSO HAPPENS TO BE OWNED BY CHICAGO LEGEND CHRIS CHELIOS**



El Bandido Yankee Tequila

BLANCO

TASTING NOTES

PALATE

Baked Agave
Mint
Black Pepper
Cinnamon
Citrus peel

NOSE

Baked Agave
Citrus Fruit
Wet Cement
Mint

FINISH

Refreshing
Elegantly Crisp
Slight Hints of Citrus,
Pepper + Vanilla
Buttery Profile

SPECIALTY

Oxygenated
Twice-distilled in
Copper Pots
100% Additive-free

40% ABV / 80 proof



REPOSADO

TASTING NOTES

PALATE

Citrus
Cinnamon
Baked Agave
Subtle Oak + Vanilla

NOSE

Citrus
Cinnamon
Roasted Agave
Wooden Barrel

FINISH

Warm Agave
Hints of Toasted Oak
Herbal & Vanilla Notes

SPECIALTY

Aged 4 months in
stripped + re-charred
American Oak
Bourbon Barrels
Oxygenated + Twice-
Distilled in Copper Pots
100% Additive-free

40% ABV / 80 proof

