

TEQUILA Gran Dovejo®




100% DE AGAVE 40% ALC. BY VOL. 80 PROOF HECHO EN MEXICO

Tequila Gran Dovejo.....

began as the project of a lifetime for Frank Mendez and Jesus Venegas. Two cousins with one goal in mind: to produce the finest and highest quality hand crafted tequila. As avid tequila aficionados, they both felt that the tequila industry was saturated with brands that lacked true passion for the spirit and many times feeling they were drinking the same tequila in different bottles.

In planning the production of Tequila Gran Dovejo, they knew they wanted their product to be a collaboration of the best in the tequila industry. Knowing exactly what they wanted, they worked with the Feliciano Vivanco distillery (NOM 1414). The Feliciano Vivanco distillery is located in the highlands of Jalisco in the town of Arandas. The Vivanco family have been growing some of the finest agave in the region for over five generations, and more recently, producing some of the finest small batch tequilas.

To create the unique flavor profile of Tequila Gran Dovejo, Frank and Jesus also worked with two of Mexico's most influential and reputable master distillers. This team of award winning master distillers have been referred to as Mexico's Tequila gurus. The collaboration and passion from everyone involved has led to truly unique and award winning product. Since its creation, Tequila Gran Dovejo has garnered numerous gold medals including "Best of Class", and Wine Enthusiast Magazines "Top 50 Spirits".

EXPRESSION	BARREL	ORIGIN	FERMENTATION	COLOR	NOSE	FLAVOR	FINISH	BOTTLE PRICE	CASE PRICE	
BLANCO		Unaged and bottled after distillation	Feliciano Vivanco Distillery	Open Vat Champagne Yeast Airborne Native Yeast	Crystal clear with platinum hue	Aromas of cooked agave, honey, citrus and floral notes	Sweet cooked agave pepper and floral accents	Long finish and sweet peppery fade	\$30.00	\$180.00/6 PER CASE
REPOSADO		Aged in 100% white oak barrels for 6- months	Feliciano Vivanco Distillery	Open Vat Champagne Yeast Airborne Native Yeast	Bright golden color with straw hue	Cooked agave, vanilla, orange and spices	Vanilla, wood, dried fruit and cinnamon	Long warm finish with oak, fruit and spice fade	\$35.00	\$210.00/6 PER CASE
ANEJO		Aged in 100% white oak barrels for 18-36 months	Feliciano Vivanco Distillery	Open Vat Champagne Yeast Airborne Native Yeast	Deep golden color with an amber hue	Cooked agave, oak, vanilla, tobacco, butterscotch & spices	Vanilla, cinnamon, clove, orange spice accents	A long smooth oak and spice fade	\$39.00	\$234.00/6 PER CASE



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ACCOLADES ARE ONLY PART OF THE STORY.



BLANCO



F. Paul Pacult's Spirit Journal: Superb/ Highly Recommended, Four Stars.
 Wine & Spirits Magazine: Featured as a standout in, "Agaves Golden Age" article.
 Wine Enthusiast Magazine: 92 point rating. Excellent, Highly Recommended
 & Top 50 Spirits of 2014. Drink Hacker.com: "A" Rating

REPOSADO



F. Paul Pacult's Spirit Journal: Recommended, Three Stars.
 Wine & Spirits Magazine: Featured as a standout in, "Agaves Golden Age" article.
 Wine Enthusiast Magazine: 90 point rating. Excellent, Highly Recommended
 Tasting Panel Magazine: 93 Point Rating
 Drink Hacker.com: "A" Rating

AÑEJO



Wine Enthusiast Magazine: Top 50 spirits of 2013. December 2013
 Wine & Spirits Magazine: Featured as a standout in, "Agaves Golden Age" article.
 Wine Enthusiast Magazine: 93 point rating. Excellent, Highly Recommended
 Drink Hacker.com: "A" Rating



Sergio Cruz
 MASTER DISTILLER

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Leopoldo Solís
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