

OLMECA ALTOS 100% AGAVE



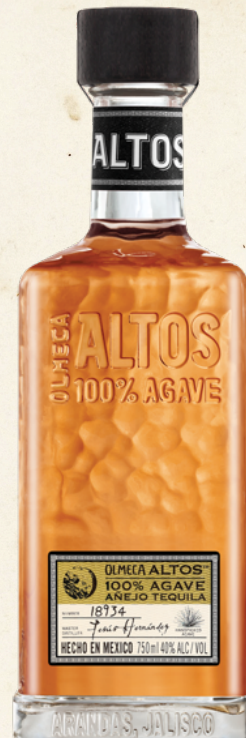
OLMECA ALTOS PLATA

CLASSIC STYLE WITH AN AROMATIC AND NUTTY NOSE, SLIGHTLY CITRIC AND SWEET WITH HERBAL NOTES OF COOKED AGAVE. THE TASTE CARRIES THROUGH THE SWEETNESS WITH NOTES OF CITRUS AND COOKED AGAVE. THE FINISH IS WELL BALANCED AND LASTING.
UNAGED



OLMECA ALTOS REPOSADO

SWEET CITRUS NOTES LIKE ORANGE AND GRAPEFRUIT – FRUITY AND FRESH. THE COOKED AGAVE, VANILLA AND WOODY NOTES COMPLEMENT EACH OTHER, LEAVING A WELL BALANCED AND WIDE BODIED AROMA.
AGED IN OAK BARRELS FOR 6 MONTHS



OLMECA ALTOS AÑEJO

A RICH, SWEET AND COMPLEX FLAVOR SENSATION COVERS THE MOUTH IN A VERY GENTLE AND SILKY MANNER. THE ENSEMBLE OF WOODY NOTES, VANILLA AND CHOCOLATE FLAVORS DANCE AND REMAIN ON THE PALLET FOR QUITE SOME TIME. THE FLAVOR LEAVES A CREAMY, SWEET AND FRUITY AGAVE TASTE ON THE PALLET.
AGED IN OAK BARRELS FOR 18 MONTHS

ALTOS IS ONE OF THE FASTEST GROWING SUPER PREMIUM TEQUILA BRANDS IN THE U.S.

↑ 19% 2x the category¹



**ULTIMATE SPIRITS
CHALLENGE 2016**
92 POINTS
ALTOS PLATA & REPOSADO
GREAT VALUE | TRIED
& TRUE AWARD



**SAN FRANCISCO SPIRITS
CHALLENGE 2016**
DOUBLE GOLD MEDAL
ALTOS REPOSADO



**THE TEQUILA MASTERS
2017 MASTERS**
ALTOS PLATA



**THE TEQUILA MASTERS
2017 GOLD MEDAL**
ALTOS REPOSADO & AÑEJO

ENJOY WITH 100% RESPONSIBILITY.

OLMECA ALTOS™ Tequila, 100% Blue Agave, Product of Mexico, 40% Alc./Vol. (80 Proof).
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1. Source: NIELSEN LIQUOR +AOC, \$ SALES, 52WK ENDING

OLMECA ALTOS 100% AGAVE



ALTOS TEQUILA. CREATED BY BARTENDERS FOR BARTENDERS

CREATED BY ACCLAIMED BARTENDERS **DRE MASSO** (3X UK BARTENDER OF THE YEAR) AND **HENRY BESANT** (3X WINNER OF TIME OUT BAR OF THE YEAR, R.I.P 2013) WITH MASTER DISTILLER **JESUS HERNANDEZ** (MASESTRO TEQUILERO IN MEXICO FOR OVER 17 YEARS).

ALTOS TEQUILA IS A **100% BLUE AGAVE** EXPRESSION FROM THE MAKERS OF OLMECA TEQUILA THAT DELIVERS EXCEPTIONAL QUALITY AND FLAVOR AT A GREAT PRICE.

“ALTOS” REFERS TO THE LOS ALTOS REGION OF MEXICO, **7,000 FEET ABOVE SEA LEVEL** IN THE HIGHLANDS OF JALISCO, IT IS THE MOST DESIRABLE AREA FOR GROWING THE BLUE WEBBER AGAVE.

OUR AGAVE IS **HAND-PICKED** AT PEAK RIPENESS AND **SLOW COOKED** AT LOW TEMPERATURES.

PART OF OUR JUICE EXTRACTION PROCESS INVOLVES USING THE **ANCIENT TAHONA METHOD** – THE VOLCANIC WHEEL, ALONG WITH THE ROLLER MILL PROCESS, SQUEEZES OUT EVERY LAST FLAVORFUL DROP FROM OUR AGAVE PLANTS.

DRINK STRATEGY



OLMECA ALTOS PLATA



TOMMY'S MARGARITA

2 parts ALTOS Plata
1 part fresh lime juice
½ part agave nectar

Build in a highball over ice and stir. Garnish with a lime wheel and a salt rim.



PALOMA

1 part ALTOS Plata
1½ parts grapefruit juice
½ parts club soda
¼ part lime juice

Build up all ingredients and stir in a highball glass.



OLMECA ALTOS REPOSADO



COLLINS

2 parts ALTOS Reposado
1 part lemon juice
¾ part agave syrup
Top with club soda

Build in a highball over ice and stir. Garnish with a lime wedge.



RASPBERRY & PINEAPPLE CRUSH

2 parts ALTOS Reposado
1 part fresh lime juice
1 part agave syrup
4 chunks of pineapple
3 raspberries

Muddle raspberries and pineapple in a shaker. Add ice and the remainder of the ingredients and shake vigorously. Pour into a rocks glass and garnish with a lime wedge.



OLMECA ALTOS AÑEJO



ALTOS AÑEJO ON THE ROCKS

2 parts ALTOS Añejo

Build in a rocks glass over ice.



BATANGA

2 parts ALTOS Añejo
4 parts Mexican cola
Squeeze of lime
Salt rim

Build in a highball over ice and stir. Garnish with a lime wheel and a salt rim.

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