



FLECHA AZUL

— TEQUILA —

100% DE AGAVE AZUL



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TEQUILA
BLANCO
EXTRA-PREMIUM TEQUILA
CATEGORÍA 100% AGAVE
ESTRATEGIA DE MARKETING
DISTRIBUIDOR EXCLUSIVO

OUR STORY

TO HIT ITS TARGET, THE ARROW MUST BE AIMED HIGH

Cofounded in 2017 and launched in 2020 by Top 20 PGA ranked Mexican golfer Abraham Ancer and Mexican entrepreneur Aron Marquez, Flecha Azul is rooted in the bonds of friendship, love for Mexican culture, and living the American Dream.

Coming from humble beginnings on either side of the US Mexico border, both Abe and Aron have aimed high in life for themselves, their families, and their culture. The two became fast friends during a golf tournament in Mexico and by the 19th hole, they had bonded over their shared history... and their love of tequila.

Derived from the Spanish words for Blue and Arrow, the name Flecha Azul captures the vision of its founders while pointing to the source of the spirit itself: the Blue Weber Agave.

Currently, the company offers five expressions (four of which are additive free): Blanco, Reposado, Añejo, Cristalino* and Extra Añejo.



*Contains additives

BLANCO TEQUILA



SPECS

- 80 proof, 750ml bottle
- 6-in Cs
- UPC: 8-50013-52400-6
- Btl Dimensions (L x W x H): 3.5 x 3.5 x 9.75

AGAVE



CITRUS



FRUIT



BLANCO TEQUILA

Our Blanco tequila is the foundation of all of our tequilas and delivers a balanced profile of strong and sweet, crisp tasting notes, and a refreshing, bright flavor.

AGING

2 months in stainless steel stills with copper coils

TASTING NOTES

Bright with slight notes of sweet agave and a smooth finish

FINISH

Clean, with a bright and refreshing aftertaste



REPOSADO TEQUILA



SPECS

- 80 proof, 750ml bottle
- 6-in Cs
- UPC: 8-50013-52402-0
- Btl Dimensions (L x W x H): 3.5 x 3.5 x 9.75

SPICE



OAK



FLORAL



REPOSADO TEQUILA

Our Reposado has a golden-brown color with notes of vanilla and butter. It delivers a round, sweet finish with a subtle taste of brown spices

REST

6 months in ex-Bourbon American Oak Barrels

TASTING NOTES

Rounded profile with a sweet finish & subtle hints of brown spices

FINISH

A medium, approachable body with notes of spices and vanilla

NOM 1110



añejo TEQUILA



SPECS

- 80 proof, 750ml bottle
- 6-in Cs
- UPC: 8-50013-52404-4
- Btl Dimensions (L x W x H): 3.5 x 3.5 x 9.75

AGAVE



BUTTERY



OAK



AÑEJO TEQUILA

Aged for 18 months – 6 months longer than the industry standard, our Añejo tequila delivers a very subtle taste of agave with notes from our oak barrels

REST

18 months in ex-Bourbon American Oak Barrels

TASTING NOTES

Rounded profile with a sweet finish and subtle hints of vanilla

FINISH

Smooth finish with maple, caramel and brown spices such as cinnamon and nutmeg

NOM 1110



CRISTALINO TEQUILA



SPECS

- 80 proof, 750ml bottle
- 6-in Cs
- UPC: 8-50013-52406-8
- Btl Dimensions (L x W x H): 3.5 x 3.5 x 9.75

CHOCOLATE



VANILLA



OAK



CRISTALINO TEQUILA

Ultra-smooth and triple-filtered to produce the same approachable, easy and bright characteristics as our Blanco, but still maintaining the delicious flavor profile of our Añejo

AGING

18 months in ex-Bourbon American Oak Barrels

TASTING NOTES

Balanced and full with an aroma of dark chocolate, subtle vanilla and oak notes

FINISH

Beyond smooth



EXTRA AÑEJO TEQUILA



VANILLA



ALMOND



OAK



SPECS

- 80 proof, 750ml bottle
- 6-in Cs
- UPC: 8-50013-52408-2
- Btl Dimensions (L x W x H): 3.5 x 3.5 x 9.75

EXTRA AÑEJO TEQUILA

Our Extra Añejo is our most premium tequila. The years of aging deliver a full and balanced blend of oak, subtle sweetness and smooth butterscotch

AGING

36 months in ex-Bourbon American Oak Barrels

TASTING NOTES

Full and balanced blend of oak and creamy butterscotch with an incredibly smooth finish

FINISH

Full-bodied and decadent

