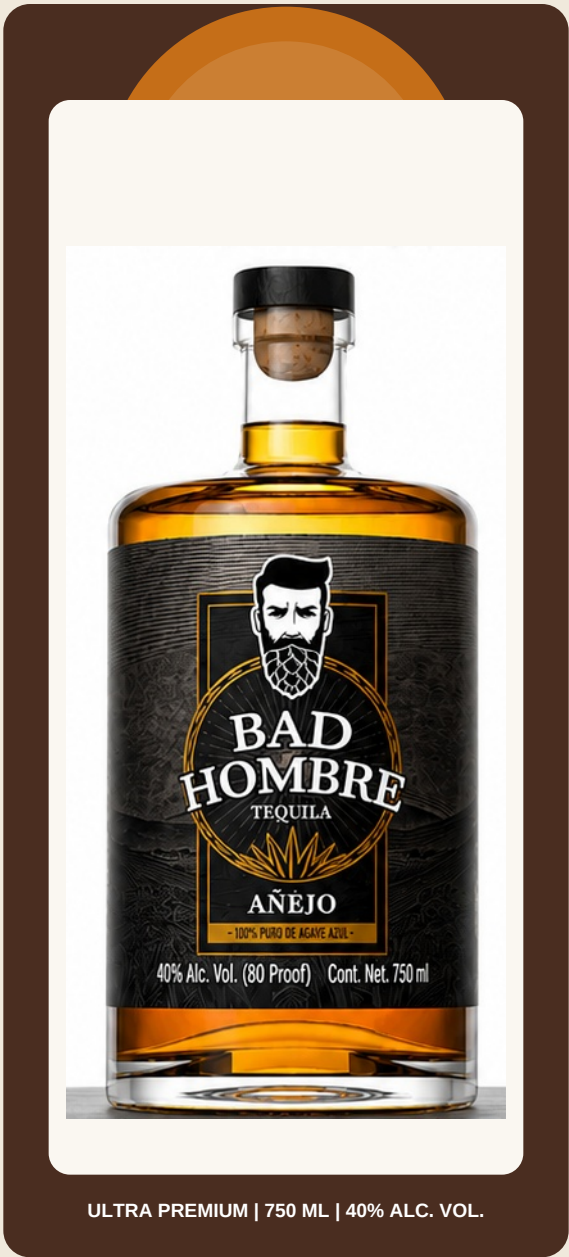




ULTRA PREMIUM | 750 ML | 40% ALC. VOL.

THE EXPRESSION

Extended oak aging builds depth while preserving the soul of mature Blue Weber agave, creating a rounded tequila with layered flavor and a refined finish.

Crafted in small batches with mature agave and precise distillation.

ORIGIN  
Arenal, Jalisco

AGAVE  
100% Blue Weber

MATURATION  
18 months in  
American white oak  
barrels

TASTING PROFILE

AROMA  
Vanilla, caramel, toasted oak, roasted agave, and sweet spice.

PALATE  
Rich and rounded with butterscotch, oak, dried fruit, and pepper.

FINISH  
Long, warm, and polished with lingering vanilla and toasted wood.

PRODUCTION

01  
COOK  
Traditional masonry ovens

02  
PRESS  
Traditional extraction

03  
FERMENT  
Controlled/native yeast

04  
DISTILL  
Double copper/alembic

PLACE & TERROIR  
Volcanic soils, elevation near 1,800 m, and pristine regional aquifer water support exceptional agave cultivation in Arenal.

SERVE & PAIR  
Best enjoyed neat or over one large cube; also suited to a luxurious Añejo Old Fashioned.  
Dark chocolate | smoked meats | nuts | mature cheese

SIGNATURE SERVES

NEAT

AÑEJO OLD FASHIONED