



BRAND BROCHURE

OUR LEGEND OF TEQUILA





As a gift from our Gods, agave's heart started beating in order to make tequila arise - an Arandas, Jalisco's treasure, where the night is cool and the sun is bright. As a deep sigh, **Tequila Reserva del Corazon** was born, free of chemicals and genetic alterations which guarantees its purity.

Enjoy our tequila and live the unique experience of sensing and discovering natural agave's taste, product of our land, roots and traditions.

At our factory, our experts achieve the highest quality in each bottle, since the best tequila not only needs time and skill to be produced, but also heart.

Tequila Reserva del Corazon, The Heart of Tequila.



ROSÉ TEQUILA

Type of Tequila: Rosé Silver

Agave Type: 100 % Blue Agave Tequila

Style of Bottle: **Liqueur Bottle**

Vol. Alc.: **35 %**

Net Content: **750 ml**

Quality: **Ultra Premium**

Box with: **12 Bottles**

Certifications:



This has a beautiful raspberry pink color, with clean and plain sparkles that provide a special seal.

FOR THE TASTE:

It carries bodied notes of deep tequila in a clear manner, with ketonic and mineral glints and alcohols that clear the way for red fruit and that help to express firm notes highlighting tempting mature fruits, a bit of a honeycomb and a sublime dairy taste that reminds of boiling milk –a high note for an interesting end that invites to drink it.

RECOMMENDATION:

It is a product with great identity and versatility with notes and visual reflections that makes us dream and live unforgettable moments.

FOR THE SMELL:

It is a natural and organic aromatized tequila with primary notes of raw agave, which talk about its genesis where fruit notes of ripe cherries intertwine with tasty strawberry; dense smells that show the good integration of neutral tequila and the alive skins of red fruits, with no doubt a fest of aromas that contrast among the agave and the berries that make us fall in love with it, providing an end note where honey and dairy meet.

By Brand Ambassador
YAMIR PELEGRINO





SILVER TEQUILA ORGANIC

Type of Tequila: **Silver Organic**

Agave Type:
100 % Blue
Agave Tequila

Style of Bottle: **Liqueur Bottle**

Vol. Alc.: **35 %**

Net Content: **750 ml**

Quality: **Ultra Premium**

Box with: 12 Bottles

Certifications:



® bioagricert



t is a clear, crystalline and distilled essence with straw-colored glints on a platinum bottom. With no doubt, a visual creation to keep in the mind.

FOR THE TASTE:

It is a silky and pulpy distilled, which runs smoothly in the taste buds leaving a marked presence where noble notes of green fruit appear, as well as, a bit of dehydrated white flowers and spices, such as grapefruit skins with a milky note. An alcoholic beverage that is not rough for the throat, leaving a marked glyceride and soft aftertaste.

RECOMMENDATION:

EA noble tequila with a particular identity that will capture us in a world of perpetual aromas and firm imperishable tastes.

FOR THE SMELL:

The aromas of this tequila are clean and persistent, reminding those that come from the most indigenous terroir of Jalisco. Intense smell of raw agave which unfolds into green olives and hints of citrus as lime and lemon, harmonizing with other rebounding volatile aromas such as spices, cumin and a slight touch of thyme, to result in a cascade of chemical and ketonic compounds, rich in flavors.

By Brand Ambassador YAMIR PELEGRINO





GOLD TEQUILA ORGANIC

Type of Tequila: **Gold Organic**

Agave Type: 100 % Blue Agave Tequila

Style of Bottle: Liqueur Bottle

Vol. Alc.: **40 %**

Aging: 11 months

Net Content: **750 ml**

Quality: **Ultra Premium**

Box with: 12 Bottles

Certifications:





It is a clear, full-bodied and deep amber colored tequila, with sensitive borders to green olive color that mark the walls of the glass with powerful elongated tears describing openings in the shape of oscillating graphics.

FOR THE TASTE:

It is a product of wide and striking taste, from wonderful hints of juicy vanilla to highlights of butter, reaching sublime chords of candied grapefruit skins; very tasty with hints that remind a grilled pumpkin. It has an authentic and prolonged note at the end, and at the same time, silky, delicate and creamy; with no doubt a full symphony of tastes to remember forever.

RECOMMENDATION:

A tequila to share and boast about an incredible tequila ego.

FOR THE SMELL:

It possesses an incredible balance of aromas that come from the terroir and its eleven-month extended aging in selected barrels, where cinnamon progressive notes and spicy caramel can be smelled and that frame the vanilla, as well as ketonic and balsamic notes that flow into semi-toasted almonds. All of them harmonizing in an interesting communion, born from a rich maturation in American white-oak toasted barrels.

By Brand Ambassador

YAMIR PELEGRINO





Type of Tequila: Coconut Silver

Agave Type: 100 % Blue Agave Tequila

Style of Bottle: **Liqueur Bottle**

Vol. Alc.: **35 %**

Net Content: **750 ml**

Quality: **Ultra Premium**

Box with: 12 Bottles

Certifications:





It is a product of deep visual crystal, sparkling whitish bottom and subtle platinum gray edgings.

FOR THE TASTE:

It is a flavored distilled where coconut flavor does not tarnish the natural emerging of potent young tequila, creating a synergy for a rich everlasting end.

RECOMMENDATION:

It is a rule breaking tequila, but with a latent formula of its own identity.

FOR THE SMELL:

After smelling it, we may perceive how coconut aromas coexist with raw agave fantasies, coming directly from the terroir, reminiscences of lemon and grapefruit skins, highlighting sensible glints of natural coconut and a bit of dairy, altogether submerged in a fine conjunction and marriage.

By Brand Ambassador
YAMIR PELEGRINO





100% PURO DE AGAVE HECHO EN MÉXICO

TEQUILA AÑEJO ORGÁNICO CATRINA

Type of Tequila: Organic Aged

Agave Type: 100 % Blue Agave Tequila

Aging: 23 months

Style of Bottle: **Liqueur Bottle**

Vol. Alc: **35 %**

Net Content:

750 ml

Quality: **Ultra Premium**

Box with: 12 Bottles

Cetifications:





FOR SIGHT:

This distillate has two uncommon visual sides: the first one shown as a fully-handmade Catrina figurine, which is an indigenous display of what Mexican culture is; and the second one as an amber liquid with magical olive green reflections which reminds us that it is a mature beverage which has been smoothed and strengthened for 23 months in dark barrels. Definitely, a splendid couple that shows us its greatness.

FOR TASTE:

It could be complex at first sip, but at the same time, silky and solid; dark chocolate sparkles could be tasted, or even better, a mixture of cocoa, vanilla and sweet to stimulate a magnificent chemical symphony of high quality liquor, but keeping its smoked and oaked distinction with subtle sparkles of black tea and sun-dried citrus to delight us with a long and memorable taste.

RECOMMENDATIONS:

It is an addictive tequila, from its incredible and architectural mythical Catrina figurine to its fantastic distillate, the final result of perfection.

FOR SMELL:

Cooked agave smell comes out immediately. Sparkles of red dirt are combined in order to create this tequila, as well as, tobacco sticks, vanilla pods, hazelnuts, mature and caramelized bananas, roasted pineapples, and at the end a touch of ketonic and kerosene sparkles. All of them mixed to provide us an incredible harmony of smells.

By Brand Ambassador
YAMIR PELEGRINO





RAICILLA
HACIENDA EL DIVISADERO

Type of Spirit: Silver Raicilla

Agave Type: **Angustifolia**

Style of Bottle: **Liqueur Bottle**

Vol. Alc.: **41 %**

Net Content:

750 ml

Quality:

Ultra Premium

Box with: **12 Bottles**

POPULATION:

Las Guasimas, Municipality Cabo Corrientes

MATURITY OF THE AGAVE:

Assembly of agaves of 10 and 12 years

TYPE OF OVEN:

- » Volcanic stone floor
- » Brick walls
- » Underground oven

COOKING:

72 hours smoked with fireplace

FOR THE SIGHT:

Bright, Clear, Crystal Clear

FOR THE TASTE:

Round, medium body, long and elegant aftertaste. Mixing retains its flavor and personality.

FOR THE SMELL:

Notes of smoked (tatemado) tropical fruits.



CONTACT





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