

# BLANCO

TEQUILA  
CULTURA

LOS ALTOS 100 DE JALISCO



NOM: 1414

Agave Region: Jalisco (Los Altos)

Agave Type: Tequilana Weber

COOKING: 20 TON Brick Oven

EXTRACTION: GRINDING (4-STEP TRAIN)

Water Source: Deep Well Water

Fermentation: Stainless Steel Tanks

Still Type: Copper Pot

Distillation: 2X

ABV/Proof: 40%ABV (80 proof)

Other: No Additives

#### Pallet info

40"L x 48"W x 58"H

112cs per pallet

28cs per layer

4 stack high

Total weight: 2,178 lbs

Weight per case: 19lbs

**Aroma:** Tequila balanced with aromas of cooked agave, with fresh and fruity notes, slightly sweet.

**Flavor:** It is a smooth tequila that gives you an explosion of the flavors found on the nose and has good permanence of flavors on the palate. Here we can again find the presence of cooked agave, fruity and slightly sweet notes.

**Color:** Clear tequila with good body and silver sparkles

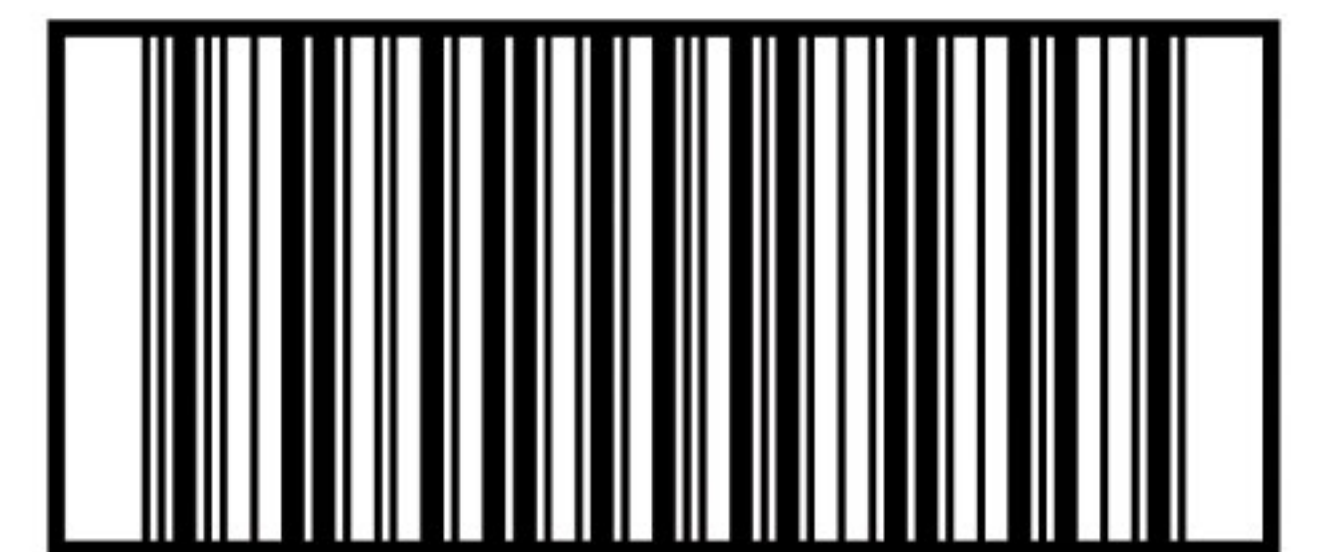


BLANCO 750ML



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MASTER CASE BLANCO



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