



## DISTILLERY

Productos Finos de Agave, NOM 1416

## LOCATION

Ayotlan Jesus Maria, Jalisco, Mexico

## ORIGIN OF AGAVE

100% Blue Agave, Highlands-Los Altos

## PRODUCTION TECHNIQUES

Piñas are slow roasted in brick ovens for 2 to 3 days. The juice is extracted using mechanical shredders. Fermentation occurs using stainless steels tanks. Distillation occurs in copper pot stills twice.

## HISTORICAL

Avión's estate grown agave all comes from Jesus Maria, the highest elevations in Jalisco. Grown in a sustainable and fair trade manner on lands that are managed by the Lopez family, a 3rd generation agave growing family. The nutrient rich soil and large temperature swings create a rich and naturally sweet agave. The entire Avion process strives to preserve and bring out this natural rich flavor.

## EXPRESSIONS

### Silver

*Roasted agave, herbal, pineapple*

### Reposado

Rested in Jack Daniels barrels for 6 months.  
*Oak, cherry, caramel*

### Añejo

Aged in Jack Daniels barrels for 24 months.  
*Caramel, coconut, chocolate cherries*

### Reserva 44

Aged 44 months in oak barrels, then aged an additional month in specially selected petite barrels, which are rotated daily.  
*Roasted agave, vanilla, spice, dried fruits*