



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 cooked slowly in traditional brick ovens for 72 hours. The piñas are then go through a shredder-roller for juice extraction. Fermentation occurs for 80 hours. Then it is distilled twice in copper-lined stills.
HISTORICAL	Longtime celebrity friends George Clooney, Rande Gerber and Mike Meldman have been drinking and loving tequila for years. They feel in love with a particular tequila, that they could only get in Mexico, when spending their getaways there. They loved it so much, they purchased large quantities of it and kept it in their Mexico home. Eventually they decided to make it their own.
EXPRESSIONS	
Blanco	Mellowed in stainless steel tanks for two months. <i>Sweet agave, vanilla, grapefruit</i>
Reposado	Rested in used whiskey barrels for 7 months. <i>Roasted agave, dried fruits, caramel</i>
Añejo	Aged in used whiskey barrels for 14 months. <i>Soft caramel, vanilla, spice</i>