



DISTILLERY	Casa Herradura, NOM 1119
LOCATION	Amatitán, Jalisco, Mexico
ORIGIN OF AGAVE	100% Blue Agave, Lowlands - Central
PRODUCTION TECHNIQUES	Piñas are slowly cooked in clay ovens for 24 hours. Juice is extracted through mechanical crusher. The juice is then fermented in stainless steel vats for 96 hours with naturally occurring yeast. Finally, it is distilled in stainless steel stills.
HISTORICAL	Handcrafted since 1924, Antiguo was originally the coveted estate Tequila served to the family and guests of Hacienda del Refugio where Herradura originated
EXPRESSIONS	
Silver	Mellowed in American oak barrels for 45 days. <i>Sweet agave, woody, fruit</i>
Reposado	Rested 11 months in American oak barrels. <i>Vanilla, fruit, spicy</i>
Añejo	Aged in American oak barrels for 24 months. <i>Toasted oak, dried fruit, spice</i>
Selección Suprema Extra Añejo	Aged for 49 months in American oak barrels. <i>Vanilla, dried fruit, spices, creamy</i>