

Tequila Clase Azul®



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| 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 cooked in brick ovens for 72 hours. The cooked piñas are sent through a mechanical shredder. The aguameil is the fermented in stainless steel tanks with a propriety yeast. Finally, it is double distilled in stainless steel stills. |
| HISTORICAL | Each bottle of Clase Azul is a work of art. Hand sculpted and individually painted, no one bottle is exactly alike. |
| EXPRESSIONS | |
| <i>Plata</i> | <i>Sweet cooked agave, vanilla, lingering sweetness</i> |
| <i>Reposado</i> | <i>Rested in used American oak barrels for 8 months. Vanilla, fruit, honey suckle</i> |
| <i>Añejo</i> | <i>Aged in used sherry casks for 25 months. Caramel, almonds, apples baked and dried fruit</i> |
| <i>Extra Añejo</i> | <i>Aged in sherry oak barrels for 60 months in a cellar. Honey, vanilla, baking spice</i> |