



RIAZUL®

100% BLUE AGAVE TEQUILA

DISTILLERY	Compañía Tequilera de Arandas, NOM 1460
LOCATION	Arandas, Jalisco, Mexico
ORIGIN OF AGAVE	100% Blue Agave, Highlands-Los Altos
PRODUCTION TECHNIQUES	Piñas are cooked autoclaves for several days. Juice mechanical extraction. Fermentation occurs for 5 to 6 days, naturally occurring yeasts for the first 2 days and then rest is to ferment with a proprietary yeast. Double distillation happens in stainless steel tanks.
HISTORICAL	The name “Riazul” marries two Spanish words: “rio” or “river” and “azul” or “blue.” Together, these terms conjure images of a free- flowing body of water, constantly moving forward and rolling along a seemingly fixed course while quietly cutting and shaping new paths in the process.
EXPRESSIONS	
<i>Plata</i>	<i>Sweet agave, pepper, floral</i>
<i>Reposado</i>	<i>Rested in lightly charred American and French oak barrels for 9 months. Cacao, grilled poblano, citrus, pineapple</i>
<i>Añejo</i>	<i>Aged in dark burgundy troncais barrels for 24 months. Maple syrup, caramel, cinnamon</i>