



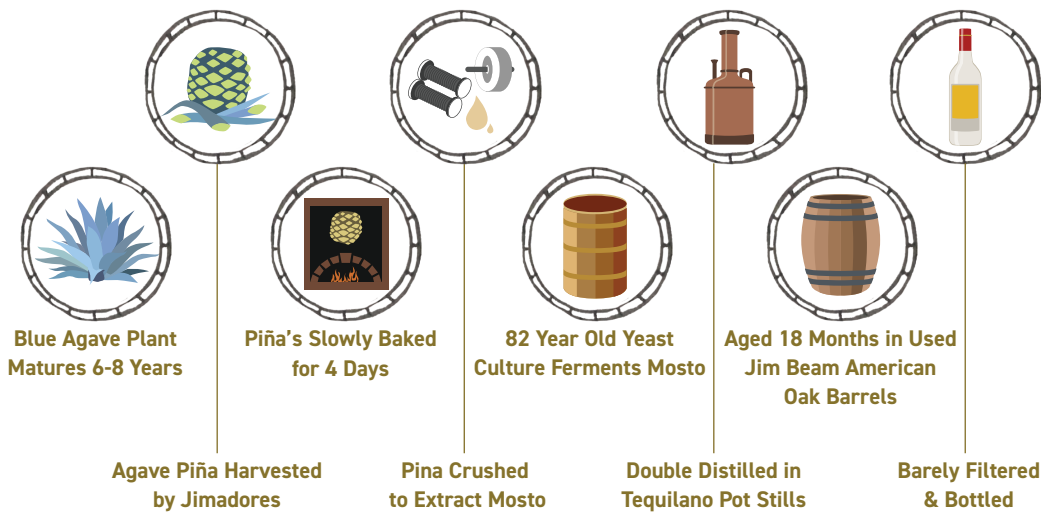
EXCLUSIVE
US IMPORTER

AÑEJO

~ KEY FACTS ~

- A highly revered cult favorite in Mexico for over 80 years, introduced to the US by Charbay
- Made from 100% Estate grown Blue Agave
- Aged for 18 months in used Jim Beam American oak barrels
- Limited production in small Copper Alambiques Tequilano Pot Stills

~ PROCESS ~



~ REVIEW ~

94 Pts "The extra months in oak make this mature tequila far more creamy and rich than its younger siblings. However, the true vegetal flavors of the agave are not overpowered by the milk chocolate (or cocoa), vanilla, cinnamon and clove from the additional contact with oak. Finishes with a subtle peppery spice. This añejo shows 'em how it's done! An amazing value." -Distiller.com



ABV	40%
750ml / 12 pack	\$50 CA Sug
1L / 12 pack	\$59.99 CA Sug

~ ENJOY ~



Sip neat and enjoy the smoothness
Floral & peppery aromas, with
flavors of cacao, lime zest, dried
chile and heavy vanilla tones.

~ FAMILY HISTORY ~



Above Guadalajara in the highlands of Jalisco, the quaint town of Arandas is home to La Altea Distillery. Opened in 1937 by Don Felipe Camarena, an icon of the tequila industry with a family history in farming agave and distilling that dates back to the early 1800's. Today the traditions and high standards of excellence are continued by his grandson, 3rd Generation Master Distiller, Carlos Camarena.