TEQUILA CORRALEJO 100% DE AGAVE *



MADE WITH 100% HAND-PICKED AGAVE

CORRALEJO IS UP +9.2% IN TOTAL DOLLAR SALES IN THE US, WITH REPOSADO AT #4 OF ITS CATEGORY

STRONG HERITAGE AND TRADITION CRAFTED FROM PLANT TO BOTTLE FOR **UNSURPASSED FLAVOR SINCE 1755!**

IRI Total US - Multi Outlet + Conv, 52 weeks ending 4-7-19

HECHO EN MEXICO

93 POINTS - BEST BUY **CORRALEIO REPOSADO**



40% ALC.BY VOL. 80° PROOF NET CONT.750 m

EQUII

PRALE

PRAL

NOM 1368 CRT

HECHO EN MEXICO

BYVOL, 80° PROOF NET CONT.

F.QUII

PRALE

2019 **DOUBLE GOLD MEDAL CORRALEJO REPOSADO**

SAN FRANCISCO WORLD SPIRITS COMPETITION

THOSE WITH PRIDE STANDTALL

Tequila Corralejo exemplifies Central Mexico's rich culture, heritage and vibrant lifestyle. As one of the few tequilas produced in Guanajuato, Mexico, Corralejo's deep roots and production methods are unique in the tequila industry. Made from only the finest agave, Teguila Corralejo's flavor is rich, natural, and unsurpassed in quality and personality.

All of our teguilas are made with 100% Blue Weber Agave, which we handpick from only the finest agave fields. We slow cook our agave the old-fashioned way in stone clay ovens for 27 hours. After the cooking process, we rest the agave for 12 hours before it goes to the mill where the sweet juice is extracted. After the milling process, the juice goes to fermentation.

The Tequila Corralejo distillation process is very unique because we use a mixture of column stills and Alambic copper pot stills imported from Tomelloso, Spain. Tequila Corralejo employs the 400-year-old Charentais method of distillation, the same method perfected by the French in distilling cognac, which allows for exceptional retention of aroma and flavor.



SILVER

- 100% Blue Agave
- Bottled unaged
- Pure clear
- Aroma: white and pink peppercorns, mint
- Taste: agave, sweet, spearmint



REPOSADO

- 100% Blue Agave
- Double distilled
- Aged 4 months
- Color: light straw color
- · Aroma: sweet vanilla, honey, spice, hints of oak
- Taste: lemon lime, peppercorn, honey notes, oak, agave notes Smooth medium body finish



ANEIO

- 100% Blue Agave
- Double distilled
- Aged for 12 months
- Color: pale golden hue
- · Aroma: oak, hints of cocoa, vanilla, peppercorn,
- · Taste: oak, caramel, white peppercorns, cardamom spice



TRIPLE DISTILLED REPOSADO

- 100% Blue Agave
- Distilled three times
- Aged 4 months
- Aroma: vanilla, cooked pear, white spice
- · Taste: lemon/lime, honey, peppercorn
- Silk smooth finish



99,000 HORAS

- 100% Blue Agave
- · Name derived from 99,000 hours from agave being planted to tequila being bottled
- Aged 18 months
- Taste: smooth, slightly woody, and a hint of fruit



AÑEJO GRAN RESERVE

- 100 % Blue Agave
- Aged a minimum of 2 Years in French Limousin oak barrel Reserve limited production of 2,000 cases
- Sweet spice, citrus flavor, caramel and vanilla
- 18th century bottle replica of the Spanish royal crown

