

SPIRIT OF THE GODS

PLATA | REPOSADO | AÑEJO | EXTRA AÑEJO | ROSADO

100% AGAVE



Extra Añejo

Extra Añejo

Sabor Azteca is a Tequila produced among the estate grown agave fields of the Tequila Valley in the town of Amatitan, Jalisco. This is the result of techniques perfected over the decades. Through careful merging of flavors from the earth, water and climate, with an exquisite spirit emerging for the discerning pallet of the connoisseur.

ORGANOLEPTIC PROPERTIES



Dark tone, with hints of burnt oak.



Delicate notes of roasted agave surround the heavy notes of oak.



Vanilla, oak, butterscotch, chocolate, butter, walnuts round out the pallet.



3 years of aging in american oak barrel.



100%
DE
AGAVE

HECHO EN
MÉXICO

40%
Alc./ Vol.

Fernando Real
Maestro Tequilero

PACKING CHARACTERISTICS

GLASS BOTTLE

Bottles per case : 6
Bottles per pallet: 576
Case per pallet: 96

SPECIFIC DIMENSIONS

Bottle capacity: 700 ml
Liters per case: 4.20 lts
Liters per pallet: 403 lts

PACKING MEASUREMENTS

Case: L11" X W8" X H11"
Pallet: L47" X W39" X 68"

WEIGHT SPECIFICATIONS

Bottle: 3.65 lb
Case: 22 lb
Pallet: 2,187 lb

THIS IS HOW WE MAKE THE BEST TEQUILA



Harvest



Cooking



Extraction



Fermentation



Destillation



Aging in American
oak barrel



Bottling

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Tequila Sabor Azteca



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TEQUILA R R S.A. DE C.V.
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Venaderos las Norias
Amatitán, Jalisco.
C.P. 45380