

SPIRIT OF THE GODS

PLATA | REPOSADO | AÑEJO | EXTRA AÑEJO | ROSADO


**SABOR
AZTECA**[®]
TEQUILA

100% AGAVE



Añejo

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 golden color, with hints of straw.



Delicate notes of roasted agave, and oak barrel linger on the nose.



Vanilla and caramel with delicate notes of dried red fruit.



18 months of aging in american oak barrel.



100% DE AGAVE

HECHO EN MÉXICO

40% Alc./ Vol.

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

Fernando Real
Maestro Tequilero

THIS IS HOW WE MAKE THE BEST TEQUILA



Harvest



Cooking



Extraction



Fermentation



Distillation



Aging in American oak barrel



Bottling



FOLLOW US IN



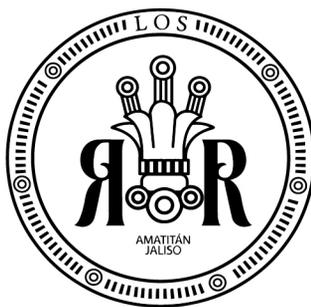
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Tequila Sabor Azteca



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