

SPIRIT OF THE GODS

PLATA | REPOSADO | ANEJO | EXTRA AÑEJO | ROSADO



100% AGAVE



Plata

Plata

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



Color is clear with silver tones.

Prominent aroma of ripe raw agave, with roasted agave undertones.

Lite notes of herbs, lemon grass, grapefruit, with hints of vanilla.

Slight caramel on the pallet, delicate and silky delightful finish, with lingering sweetness.

No aging



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

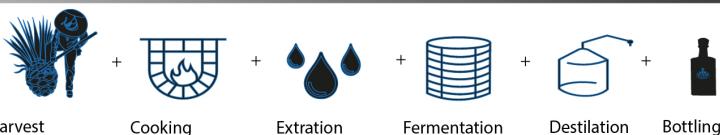
PACKING MEASUREMENTS

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



FOLL US IN

sabor_azteca_tequila



Tequila Sabor Azteca



www.saboraztecatequila.com



TEQUILA R R S.A. DE C.V.
Piedras bolas Núm 48
Venaderos las Norias
Amatitán, Jalisco.
C.P. 45380