

HIGHLANDS

ARANDAS

NOM 1414

SIEMBRA AZUL Blanco A little musty but full of spice, black pepper, fresh banana, sweet with notes of parsnip, sugar cane, pineapple, pear and hints of herb.

SIEMBRA AZUL Reposado A light honey colored nectar with aromas of chocolate, cinnamon, butterscotch and almonds.

SIEMBRA AZUL Anejo Notes of cinnamon, tobacco, raspberries, black olive, vanilla and butterscotch.

SIEMBRA AZUL 10 Aniversario Exotic spices at the front with cinnamon, nutmeg, cardamom, clove, ginger and allspice. Vanilla, caramel, apricot, grapefruit peel and lime.

SIEMBRA AZUL SURO (Aged 5 yrs) Velvety texture and presence of herbs and spices with a hint of floral accents, apricot and citrus.

SIEMBRA AZUL ELISA (Aged 6 yrs) Bottled straight from the barrel, notes of honey, spices and fruit.

SIEMBRA AZUL PINERA (Aged 7 yrs in french oak) Sweet and spicy with a hint of sauternes, flavors of apricot, prune, cantaloupe, butterscotch and orange peel.

ARTE NOM 1414 Reposado Sweet and savory vegetable flavors, green banana, orange blossom honey, nutmeg and fresh citrus peel.

NOM 1139

EL TESORO DE DON FELIPE Blanco Fresh cut cabbage, kiwi, pear, aloe vera, ripe heirloom carrots, limes and roasted pear.

EL TESORO DE DON FELIPE Reposado Mild notes of cinnamon, lime and chocolate, slightly sweet with vanilla and mint.

EL TESORO DE DON FELIPE Anejo Cinnamon, vanilla and chocolate, slightly sweeter than the reposado.

EL TESORO PARADISO (5 yrs in french oak) Mixture of barrel spices, raw peppers and vanilla cream with strong cognac profiles.

EL TESORO DE DON FELIPE ORIGINAL ANEJO

TAPATIO Blanco Raw juicy agave notes with a base of licorice, black pepper and tar, with a clean mineral finish.

TAPATIO Reposado The vegetables notes of the Blanco are still present with a caramelized texture and a good amount of spice.

TAPATIO Anejo Creamy and rich with milk chocolate, vanilla cinnamon and clove, with a subtle peppery spice.

TAPATIO EXCELENCIA (4 yrs) Heavily raisinated, dried fruit, banana, dark caramel and sweet vanilla, with funky herbal notes of dill, sage and thyme.

TAPATIO Blanco 110 Proof Peppery spices with notes of bell peppers, mushrooms, grapefruit and lime, with a hot cinnamon finish.

NOM 1474

TEQUILA OCHO Blanco

TEQUILA OCHO Reposado Notes of black tea, crushed macadamia, nuts and a smidgen of fresh fruity mango and papaya, with a finish of eucalyptus.

TEQUILA OCHO Anejo Aromas of cedar and cinnamon with honey and orange marmalade, flavors of vanilla, orange peel and nutmeg.

TEQUILA OCHO EXTRA ANEJO (3 yrs) spicy yet sweet, notes of spice poached pears and a touch of tellicherry black pepper.

ATOTONILCO EL ALTO

NOM 1120

SIETE LEGUAS Blanco Full of sweet agave and earthy notes, maybe even smoky with a bit of pepper and a rich palate.

SIETE LEGUAS Reposado A hint of lemon peel and vanilla, with a peppery bite, a touch of oak and minerality.

SIETE LEGUAS Anejo Cedar, browned butter, vanilla frosting and butterscotch with hints of bell pepper, banana and apple.

NOM 1449

DON JULIO Blanco Fresh agave aromas with some lemon and grapefruit, a little smoke accompanies pear and citrus peel on the palate.

DON JULIO Reposado Less citrus on the nose than the blanco, peppery with a slight bitterness and a bit of vanilla.

DON JULIO Anejo Vanilla and caramel with a hint of spice and lashings of pepper, with honey and agave nectar added to the mix.

DON JULIO 1942 Butterscotch, dry grass and old wood, it's full and creamy with white pepper, mint, cinnamon and sweet caramels.

NOM 1530

SUERTE Blanco Herbaceous nose with cut grass, hay and lime, palate of tropical fruit and spice with a finish of citrus and peppery notes.

SUERTE Reposado Butterscotch, honey, vanilla and subtle oak, with hints of vegetal notes of baked agave.

SUERTE Anejo Sweet notes of maple syrup and brown sugar give way to a viscous palate with vanilla, honey and agave.

SUERTE 400 EXTRA ANEJO (5 yrs) Cherry, chocolate and oak with a palate of flan, holiday spices, agave and a hint of smoke.

NOM 1558

CHAMUCOS Blanco Freshly roasted agave flavors, raw bell peppers and a touch of jalapeno heat, some grassiness and grapefruit peel with an earthy finish.

CHAMUCOS Reposado Golden apple and pear share the stage with sweet floral notes with a hot and pepper spicy finish

CHAMUCOS Anejo Sweet flavor with notes of cocoa, toasted almonds, dried fruit, vanilla and custard.

NOM 1146

ARTE NOM 1146 Butterscotch, freshly squeezed orange juice, cinnamon, vanilla and cocoa with dense chewy notes of toffee, mexican chocolate and walnuts.

TEPATITLAN

NOM 1103

PUEBLO VIEJO Reposado Bitter and peppery flavors with tropical fruits, vanilla, sweeter spices, light caramel and toasted sesame with and earthy finish.

PUEBLO VIEJO Anejo Oak derived vanilla notes with lots of cocoa beans, dried orange peel, coriander and black licorice.

JESUS MARIA

NOM 1580

ARTE NOM 1580 Dark leafy greens and green olives with cooked celery ,bay leaves, unsweetened pineapple and grilled vegetables.