

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.

LOWLANDS

EL ARENAL

NOM 1123

SIEMBRA VALLES Blanco Fresh yet rich with a soft and velvety weight, the minerality is balanced with sweeter fruits and spearmint with a peppery spice.

SIEMBRA VALLES Reposado Fresh peppercorn and walnut rush to the nose with hay, mint, grapefruit and cardamom, with a palate of mint, almonds and honey.

SIEMBRA VALLES 92 PROOF Beginning with a silky texture it has the strong aromas of cooked agave as the Blanco with an invigorating finish.

SIEMBRA VALLES ANCESTRAL Herbaceous tones of sweet, cooked agave and undertones of pine ,bitterness and smokiness with aroma of orange blossoms.

NOM 1549

IXA Silver Unripe pineapple and a splash of hot sauce, the palate is more on the vegetable and herbal side with a clean and slightly bitter finish.

AMATITLAN

NOM 1480

123 Blanco (UNO) Delicate floral aromas of lily and honeysuckle along with fruity components of ripe peaches, watermelon and fresh cut grass.

123 Reposado (DOS) Herbal and vegetable aromas of grass, mint and piquillo peppers with marzipan, orange peels, clove and mexican chocolate.

123 Anejo (TRES) Vanilla and oak are followed by dark bitter chocolate and sweet ripe peaches, with a sharp white pepper and bright lemon peel.

NOM 1531

ORO DE LIDIA Blanco Slightly sweet with flavors of melon, pepper and mint, with aromas of pine, light grass and a light smoky note.

ORO DE LIDIA Reposado Floral and fruity with hints of grassier herbaceousness with vanilla, white pepper, cherry oak and lavender.

ORO DE LIDIA Anejo Prominent aromas of lavender and orange blossoms, with flavor of white pepper, black cherry and vanilla.

ORO DE LIDIA Extra Anejo (4 yrs) Floral and herbal tones with strong consistent body and hints of vanilla and almonds.

NOM 1459

BLUE NECTAR Blanco Subtle fruit flavors of cantaloupe, lime and grapefruit peel, with vanilla, peppery spices, nutmeg and cinnamon.

BLUE NECTAR Reposado Quite peppery and smoky with honeyed fruits, cinnamon, nutmeg and a bittersweet dark chocolate finish.

MAZAMITLA

NOM 1558

DOS ARMADILLOS Blanco Lime and tangerine mix with sweet bell peppers, golden apple and pear, with undertones of vanilla and cashew as finish.

DOS ARMADILLOS Reposado Deep caramel and cinnamon play off vanilla and ripe orchard fruits and some banana bread with roasted nuts.

DOS ARMADILLOS Anejo Rich flavors of dulce de leche, toffee and milk chocolate mixed with cinnamon, toasted oak flavors for a weighty finish.

TEQUILA

NOM 1493

FORTALEZA Blanco Earthy, vegetable and sweet agave notes, raw pineapple, lime and green olives, with a slightly bitter and dry finish.

FORTALEZA Reposado A palate of clotted cream, sage, pineapple and black pepper with aromas of roasted pears , toast and citrus zest.

FORTALEZA Anejo Aroma of caramel, vanilla, butterscotch with nutmeg and raisin, with toffee, citrus and hazelnut as strong flavors.

NOM 1109

TRES AGAVES Blanco Sweet agave aromas with notes of citrus pear and hints of wild mint with a silky texture.

TRES AGAVES Reposado Balance taste of baked tropical fruits, with hints of citrus, spices and complimentary barrel notes.

TRES AGAVES Anejo Layered flavors of smoky sweet caramel and butterscotch with floral tones and hints of rosemary and spices.

GONZALEZ TAMAULIPAS

NOM 1127

CHINACO Blanco Aromas of sea salt, crushed rock, dill weed and candied citrus peel, with an impression of cooked tropical fruit, aloe and dried chiles.

CHINACO Reposado Gentle baking spices and bitter lime pith with aromas of vanilla, chocolate and wood spices.

CHINACO Anejo Rich, dense and oily with herbal peppery agave flavors and wood derived vanilla and toffee with notes of bacon and candied fruit.

PENJAMO GUANAJUATO

NOM 1368

CORRALEJO Blanco Very minerally, light and salty, with a fresh and citrus zing and light spices with a hint of cocoa.

CORRALEJO Reposado At the fore cinnamon, clove, nutmeg and black pepper, with flavors of mushrooms, dark chocolate and vanilla.

CORRALEJO Anejo Orange spice and red pepper filter in with milk chocolate and vanilla.