

SALES SHEET



TEQUILA BLANCO ANTIGUA CRUZ

We use the best Los Altos Agaves available, followed by our classic cooking method (natural yeasts, no chemicals) proceeded by our slow fermentation and distillation process ensuring a clear crystal product that preserves all of its incredible profile and flavor; making Antigua Cruz Blanco one of the best choices for those who enjoy a real forward - 100% Blue Agave highlands Blanco Tequila.

TEQUILA REPOSADO ANTIGUA CRUZ

AGE: 9 months
A classic fermentation and distillation process followed by resting time in our cellars enhances the unique flavor profile and smell of the blue agave tequila in our barrels, making Antigua Cruz Reposado one of the best 100% blue agave highlands tequilas in the market place today.

TEQUILA AÑEJO ANTIGUA CRUZ

AGE: 2 years
We believe (our own humble opinion) that this is how an Añejo should taste like. We stick to our classic fermentation and distillation process (natural yeasts, open vats, etc.) followed by aging our tequila in white oak barrels for two years. We are proud to say that Antigua Cruz Añejo is one of the best 100% blue agave highland tequilas in the market place.

TEQUILA AÑEJO CRISTALINO ANTIGUA CRUZ

AGE: 2 years
Perfect for those Blanco/Silver drinkers, Ultra bright and clean, it all starts with a unique filtration process which removes its original (Añejo) amber color, but masterfully and carefully enhances and preserves all of its original flavor notes and unique profile.

NOM 1460

DISTILLERY
Compañía Tequilera de Arandas, S.A. de C.V.

CATEGORY
100% Blue Agave

BOTTLE
6 / 750 ml

ALC./VOL.
40% (80° Proof)


BARREL
French Oak




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