

SALES SHEET



TEQUILA BLANCO VIKERA

WHAT SETS US APART
Our Blanco is different because we infuse a three-year old Añejo into it to add a smooth, crisp flavour with a slightly oak and vanilla finish.

SERVING SUGGESTION
We recommend enjoying our Blanco tequila over ice or in a premium margarita.

TEQUILA REPOSADO VIKERA

WHAT SETS US APART
We age our Reposado for eight to nine months in American white oak barrels creating a rich, gold colour along with a slightly oak flavour.

SERVING SUGGESTION
We recommend enjoying our Reposado over ice or simply with a squeeze of lime.

TEQUILA AÑEJO VIKERA

WHAT SETS US APART
As with all of our Tequilas, we believe in taking our time. Vikera Añejo is aged for a minimum of three years, and the result is the highest quality flavour with a dark hue and an extremely smooth finish.

SERVING SUGGESTION
We recommend enjoying our Reposado over ice or simply with a squeeze of lime.

TEQUILA EXTRA AÑEJO VIKERA

WHAT SETS US APART
Vikera Extra Añejo is our proudest achievement. It is aged for seven years which creates an oak flavour similar to a fine bourbon. Overall flavour imparts a creamy texture and ultra-smooth taste.

SERVING SUGGESTION
We recommend enjoying a tequila of this quality served neat or on the rocks in order to enjoy its full-bodied taste.

NOM 1533

DISTILLERY
Vinos y Licores
Azteca, S.A. de C.V.

CATEGORY
100% Blue Agave

BOTTLE
6 / 750 ml

ALC./VOL.
40% (80° Proof)


BARREL
American
White Oak




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