



TEQUILA LOS VALORES AÑEJO

IXTLAHUACAN DE LOS MEMBRILLOS, JALISCO, MEXICO

Tequila Los Valores Añejo is elegance in liquid form. Made in the same fashion as their fantastic blanco and reposado, this Añejo is naturally fermented without agave fibers, seeing maturation in ex-bourbon barrels for 12 months. The result is a graceful spirit that retains its beautiful agave flavor and marries it with the rich depth of oak aging. Flavors of toasted almond, vanilla, peppery agave, and caramel greet the palate before inviting a long, dry finish.

BOTTLE SIZE
750 ML

ALCOHOL
40% ABV

NOM#
1608

AGAVE
TEQUILIANA WEBER BETWEEN 5-8 Y/O

MILLING
ROLLER MILL

AGE
MATURED IN EX-BOURBON BARRELS FOR 12 MONTHS

FERMENTATION
**NATURAL FERMENTATION
IN STAINLESS TANKS**

OVEN
**70% IN STONE OVEN AND 30%
IN LOW PRESSURE AUTOCLAVE**

DISTILLATION
TWICE IN STAINLESS POT STILL

WATER SOURCE
UNDERGROUND SPRING WATER

SPECIAL NOTE
100% ADDITIVE FREE



COMPAÑÍA TEQUILERA LOS VALORES

Compañía Tequilera Los Valores is a relatively new operation that began production in 2019. The distillery is run by Ricardo Aguilar and his family in Ixtlahuacán De Los Membrillos, a small town located between Guadalajara and the lake town of Chapala in Jalisco. Instead of belonging to the highlands or lowlands, Los Valores is located between the two regions and as such, has its own unique terroir to the tequila. Coupled with the fact that they are produced without any additives or adjustments, Los Valores is a tequila that like its namesake, remains true to the virtues of quality and elegance.

