



# TEQUILA LOS VALORES CRISTALINO

IXTLAHUACAN DE LOS MEMBRILLOS, JALISCO, MEXICO

Tequila Los Valores Cristalino is a relatively new addition to the tequila landscape. Once a tequila has matured in barrel, it is removed and filtered through charcoal to smooth the texture and strip the color imparted by the barrel. The result is a crystal-clear spirit with all the aroma and flavor of a reposado without some of the edginess. Los Valores Cristalino is aged in ex-bourbon barrels for 5 months before being gravity filtered through charcoal. The resulting spirit is texturally sublime. Retaining all the beauty of Los Valores Reposado with a more delicate body full of mild red fruit, cooked agave, and clean minerality.

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 5 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**

FILTRATION

**CHARCOAL**

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.

