



TEQUILA LOS VALORES REPOSADO

IXTLAHUACAN DE LOS MEMBRILLOS, JALISCO, MEXICO

Tequila Los Valores Reposado is an iconic spirit. This reposado is made in the same fashion as their fantastic blanco but sees maturation in ex-bourbon barrels for 5 months prior to bottling. The result is a lightly amber colored spirit full of unctuous vanilla, wood spice, caramel, and cooked agave. Made without diffuser or additives, this is a purist's reposado.

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 STILLS

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.

