



TEQUILA
EXTRA AGED BARREL SELECT
TRES AROMAS

AGE: 24 months.
BARREL: French oak.

A tequila with great character, aging in the coated barrels of French oak for 24 months gives this tequila its complexity while highlighting the flavors that gives its presence on the plate. The aging compensates us with soft and subtle notes of pure wood, chocolate, vanilla and cooked agave, its aroma is and cooked agave, its aroma is persistent and elegant.



TEQUILA
EXTRA AGED CRISTALINO
TRES AROMAS

AGE: 24 months.
BARRICA: French oak.

As part of the evolution of our añejos, our extra aged cristalino is subjected to a filtration process with activated carbon witch allows it to extract the heaviest compounds from the tequila, stripping all those bitter notes, excess wood or sour notes. As a result, fresh notes with a soft smell of apricot, peach and cooked agave, completely transparent, clear and bright tequila with an intense character. In a few words, the best of white tequilas is combined with the characteristics of a great reserve 24 months in French oak barrels.

NOM 1477

DESTILLERY
Tequilera Puerta
De Hierro (Leticia
Hermosillo Ravelero)

CATEGORY
100% Blue Agave

BOTTLE
6/750 ML.

ALC./VOL.
40% (80° Proof)

BARREL
American and
french oak.




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