TEQUILA

Campo Azul®

Productos Finos de Agave was founded in 1996 as the result of the entrepreneurial spirits of a group of businessmen led by Mr. Ricardo Lopez and Mr. Jorge Hernandez who decided to break ground in the tequila industry. Building on the more than 40 years of experience they had as blue agave producers and their dream to create a superb quality tequila, their efforts resulted in the creation of Campo Azul tequila the company's flagship brand.

BLANCO

Its bright silvery hues, fruity aroma and flavors, generous body and well defined notes of cooked agave are the result of a tequila that makes the most of the characteristics of the agave that grows in the Highlands of Jalisco and of its exceptional distillation process.

REPOSADO

The slow aging process in white oak barrels and a year-round temperate climate makes a bright golden tequila with excellent balance between fruity and woody aromas besides a full body and smooth taste.

AÑEJO

The bright amber hues, fine woody bouquet and smooth and distinguished taste are the fruit of the patient and careful aging process in white oak barrels stored in cellars built at more than 2,200 meters above sea level.

EXTRA AÑEJO

The best batches of tequila are separated to be aged a special cellar with a very optimum environment, temperature and humidity for 40 months. Its dark color, flavor with outstanding hints of oak and aroma with strong hints that confirm its character, are the result of its long process of resting, combining Bourbon and Oporto barrels and blending.