

# DOS MANOS



100% PURO DE AGAVE

**DOS MANOS 100% AGAVE BLANCO** is a handcrafted tequila. The agave is very fruity and pure with a honey like quality. It's brilliant silver color, distinctive fresh aroma and clean fresh flavor makes this Blanco tequila perfect for sipping or making the ultimate classic margarita. This will be a crowd pleaser and will cover a lot of cocktail bases.



**DOS MANOS 100% AGAVE REPOSADO** spends over 6 months in oak. The aging shapes the young spirit and gives Dos Manos Reposado a clean, fresh, sophisticated flavor. It offers flavors of oak, spice and orange peel with a superb long lasting finish. Dos Manos is best served on the rocks, neat, or in a Cadillac Margarita.

**DOS MANOS 100% AGAVE AÑEJO** is aged for a minimum of 2 years in used bourbon barrels and a hint of sherry wood. This fine Añejo tequila is at home in a snifter or on the rocks and will be enjoyed by small-batch bourbon, single malt scotch and fine cognac aficionados. Dos Manos Añejo is lush and complex with layers of oak, tropical fruit and spice.

**DOS MANOS 100% AGAVE EXTRA AÑEJO** tequila is Mexico's newest designation for the finest quality aged 100% puro de agave tequila. Ours is a blend of hand selected three to five year old tequilas. Our reserve cask collection blend consists of tequilas resting in several types of barrels: French oak; American oak lightly charred; used bourbon barrels and used sherry casks. Skillful blending creates this innovative extra Añejo tequila. Within these unique agave flavors you can even taste a hint of vanilla. Very limited production.



FABRICA DE  
TEQUILAS FINOS