

TEQUILA GRAN CLASICO

Tequila Gran Clasico of House Campo Azul is one of the most successful and high-quality tequilas that our distillery produces.

Made through cautious and careful process, this tequila offers all benefits and characteristics of a tequila from the Highlands of Jalisco.

It is produced in the municipality of Jesus Maria, Jalisco, about 12 miles southwest of Arandas, at an altitude of 7546 feet above sea level. This location gives us many advantages. We use only agaves from the Highlands of Jalisco, 90% of them come directly from Jesus Maria. Its clay-rich soil and dry climate make for excellent conditions for growing these plants.



We use water from our own natural wells, it is rich in minerals and lends the tequila unique features. Its complex character and smooth taste are a result of a slow fermentation process with exclusive yeast designed by our family many years ago. The experience of our expert distillers and special filtration technique help us achieve a perfect balance and exceptional taste.

TASTE CREATED BY NATURE

Category: tequila 100% agave
Class: Blanco, Reposado y Añejo
Alc. Vol: MEX 35% USA 40%
Cap: 50 ml, 750 ml, 1L

