

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



ULTRAPREMIUM  
TEQUILAS

## Blanco / White

100% blue agave that has matured to its peak ripeness. It is cooked in adobe brick ovens and distilled in rustic copper stills. Finally, it is aged in fine oak barrels.

LOOK: Transparent, with an exquisite brilliance with silvery hues and a medium-great body.

SMELL: A quick whiff gives the hint of herbs with citrus notes and the fullness of the cooked agave is very evident.

TASTE: The taste confirms the promise of its aroma, herbal with citric notes and the intensity of cooked agave that leaves a smooth harmonious permanent after taste.

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



ULTRAPREMIUM  
TEQUILAS

## Blanco / White

100% blue agave that has matured to its peak ripeness. It is cooked in adobe brick ovens and distilled in rustic copper stills. Finally, it is aged in fine oak barrels.

LOOK: Transparent, with an exquisite brilliance with silvery hues and a medium-great body.

SMELL: A quick whiff gives the hint of herbs with citrus notes and the fullness of the cooked agave is very evident.

TASTE: The taste confirms the promise of its aroma, herbal with citric notes and the intensity of cooked agave that leaves a smooth harmonious permanent after taste.

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



ULTRAPREMIUM  
TEQUILAS

## Blanco / White

100% blue agave that has matured to its peak ripeness. It is cooked in adobe brick ovens and distilled in rustic copper stills. Finally, it is aged in fine oak barrels.

LOOK: Transparent, with an exquisite brilliance with silvery hues and a medium-great body.

SMELL: A quick whiff gives the hint of herbs with citrus notes and the fullness of the cooked agave is very evident.

TASTE: The taste confirms the promise of its aroma, herbal with citric notes and the intensity of cooked agave that leaves a smooth harmonious permanent after taste.

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



ULTRAPREMIUM  
TEQUILAS

## Blanco / White

100% blue agave that has matured to its peak ripeness. It is cooked in adobe brick ovens and distilled in rustic copper stills. Finally, it is aged in fine oak barrels.

LOOK: Transparent, with an exquisite brilliance with silvery hues and a medium-great body.

SMELL: A quick whiff gives the hint of herbs with citrus notes and the fullness of the cooked agave is very evident.

TASTE: The taste confirms the promise of its aroma, herbal with citric notes and the intensity of cooked agave that leaves a smooth harmonious permanent after taste.