



Don Eduardo Orendain Gonzalez founded the beloved Tequila Orendain in 1926 and, among the most famous tequila families, the Orendain name is distinguished.

TEQUILA
IMPERIO DEL DON
10-YEAR EXTRA AÑEJO

This Orendain tequila is produced with the same high quality standards that Don Eduardo set many years ago. Today, this tradition is carefully preserved by his descendants. Tequila Orendain has captivated the palates of not only Mexico but the rest of the world too. The Orendain family cultivated this 10-year extra añejo tequila for special occasions.

A 100% AGAVE TEQUILA
THAT REPRESENTS THE
FIRST-CLASS QUALITY
OF THE ORENDAIN
PRODUCTS

10
AÑOS



FIELD

Agave tequilana Weber Blue variety cultivated exclusively on the Tepecoste hill and handpicked by the Orendain family at its optimal ripeness.

COOKING

Cooked in traditional masonry ovens in a slow cooking process and then cooled naturally.

MILLING

Traditional process in mills.

FERMENTATION

A slow process with a special strain of natural yeasts that remains practically unchanged since our original recipe many years ago.

DISTILLATION

Distillation using a traditional process in stainless steel stills.

AGING

In white oak barrels brought from France.

Decades ago, Don Eduardo Orendain believed that doing what you truly love is the only way to make it excel. Today, we are still doing what we love the most, transcending borders through time.

This distinguished tequila comes from Don Eduardo's private and forgotten casks.

To honor his legacy and love of traditions, his sons, Jaime, Carlos, Alfonso, and Juan Jose have produced and aged this tequila using his original recipe, including hand-harvested agave from a very special plantation on Tepecoste Hill.

This legacy batch of Extra Añejo is handcrafted with the highest standards and aged for 10 years. The Orendain family historically held this 10 year extra aged tequila for special events.



SMOOTH



AGAVE AND CARAMEL



DARK AMBER



42% ALC. VOL.