

From the magnificent red soil of Arandas, Jalisco, México.

Ultra-premium, from 100 % agave azul tequilana weber.

Only the best agaves, harvested at their perfect moment of maturity, after at least eight years of patient care.

Slow and well controlled agave cooking and fermentation.

Special double distillation process that gets only the "heart of the distillation" (sacrifices quantity in order to get superior quality).

Small batch american white oak barrel aging.

Outstanding fashioned angel shaped bottle design.

Artisan-blown hand crafted individually made bottles

Artisan serigraphy labels, natural cork and unique chromed halo.

Angel Blanco: no aging, straight from the still with exceptional purity and softness.

Angel Reposado: matured for 11½ months in small batch american white oak barrels for great body and taste.

Angel Añejo: aged for a minimum of three years in american white oak barrels for a complex and rich wooden taste.

