

Mezcal "Aztecaali"

Reposado



AZTECALI®

Organoleptic characteristics

Smell: Intense golden yellow color, with aromas of maple honey and fruits, with notes of toasted nuts, pepper and spices.

Taste: Is unctuous, with fleshy and semi-dry body, with a spaced and woody finish.

40% Alc. Vol. Export.



Technical specifications

Product:	Mezcal 100% blue agave. Rested 10 months in white oak barrels.
Trade Mark:	"Aztecaali"
Class:	Reposado
Quality:	Premium
Supplier:	Real de Jalpa SC de RL de CV
Bar code/box:	7503012601119/ 17503012601116
Availability:	When required
Distribution type:	Distributors, wholesalers, self- servicestores and wineries.
Packing:	Cardboard boxes with 6 pieces of 750 ml. in individual case. Weight per bottle: 1.862 kg. With case: 1.900 kg. Weight per box: 11.426 kg.

Pallet dimensions:

Length: 120 cm.

Width: 100 cm.

Height: 180 cm.

Each pallet has 90 boxes of 6 bottles.

The weight of the pallet is 1042 kg

Monthly production capacity 30 thousand liters.

HS code: 2208.90.05.

Storage conditions: keep in a cool and dry place. Fragile
product.

Awards:

Gold medal in Harvest Tequila Festival, Santa Barbara CA
2011. Double gold medal at The Fifty Best, NYC 2011.

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2nd edition/2018