

Mezcal "Don Antonio Aguilar"

Reposado





Organoleptic characteristics

Smell: Characteristic woody flavor with fruity touches and smoky notes.

Taste: Creamy caramel and vanilla touches, smooth and balanced on the palate, with a robust body and unctuous finish.

40% Alc. Vol. Export.

Technical specifications

Mezcal 100% blue agave. Product:

Rested 8 months in American

white oak barrels.

Trade Mark: "Don Antonio Aquilar"

Class: Reposado Quality: Premium

Supplier: Real de Jalpa SC de RL de CV 7503012601157/17503012601154 Bar code/box:

When required Availability:

Distributors, wholesalers, self-Distribution type:

service stores and wineries.

Packing: Cardboard boxes with 6 pieces in

individual case. Weight per bottle: 1.680 kg. With case: 1.700 kg.

Weight per box: 10.426 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 953.34 kg

Monthly production capacity 30 thousand liters.

HS code: 2208.90.05.

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

product.

Awards:

Two gold medals in SIP AWARDS, San Diego CA 2011, one for quality and another for design. Gold medal in Tequila

Harvest Festival, Santa Barbara CA 2011.

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