



Carlito's  
Spirits

**TEQUILA**  
**AÑEJO ULTRA**  
**PREMIUM**  
**100% AGAVE**

**14 months**  
Cont. Net. 750 ml  
Alc. / Vol. 40%  
Made in Mexico

 **AGAVE**  
azul tequilana weber

 **COOKING**  
autoclave oven

 **MILLING**  
traditional

 **FERMENTATION**  
spontaneous

 **DISTILLATION**  
double / steel still  
with copper coil

 **CASK**  
oak

**VISUAL**

Amber with hints of bronze

**TASTE**

Mix of smoky notes of toasted oak with soft notes of fruit and caramel.

**AROMA**

Soft vanilla and cooked agave scents, with spicy hints.

**AFTER**

Silky sensation in the mouth and an overtone of oak aftertaste.

<b>BOTTLE</b>	1.8kg / 3.9lb	750 ml
<b>CASE</b>	10.8kg / 23.8lb	6 bottles
<b>PALLET</b>	702kg/ 1547.6lb	65 cases



*We make spirits only for the love of the craft, we enjoy experimenting with the resources that nature gives us, creating spirits with an unique soul.*

*Each batch is labeled with a distinctive name, characteristic of its sensory profile that may be different from the previous one, from time to time Carlito's experience evolves.*

