



Carlita's Spirits

TEQUILA EXTRA AÑEJO 100% AGAVE

36 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

Dark golden scarlet with light reflections.

TASTE

Clean and balanced, complex sweet layers, warm spices, cooked agave, creme brulee, oak and honey.

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

AROMA

Cooked and mellow with notes of agave and vanilla.

AFTER

Soft and plummy finish with agave aftertaste.



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.

