

40% ALC. BY VOL. (80 PROOF)

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Family Owned

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<sup>leguila</sup> Arette de Jalisco, S.A. de C.V. <sup>ikerio</sup> Nuñez No. 100. Golonia Centro <sup>J</sup>eguila, Jalisco, México. 46400

<sup>Deutileria</sup>" El Blano" Xel. Cont. 750 ml PRODUCT OF MEXICO

Gran Clase® Extra Añejo

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NOM 1109 CRT

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Jalisco

Type:	Tequila
Ingredients:	Estate-grown Blue Weber agave from a 300-hectares organically farmed lowland site.
Region:	Jalisco, Tequila
Distiller:	Eduardo & Jaime Orendain
Still Type:	Stainless steel pot stills with a copper condenser2,500L
Distillation:	Double
Cooperage:	Ex-Bourbon barrels from Woodford Reserve.
Maturation:	Aged for four years.
ABV:	40.00%
Sizes:	750ml
Finishing:	Rested in neutral tanks for 60 days, then bottled with no chill filtration.

## ABOUT THIS BOTTLE

Arette's Gran Clase is an Extra Añejo with richness and spicy complexity that will appeal to whiskey lovers as well as tequila aficionados. Four years of aging rounds out its intricate notes of sweet agave, vanilla, black pepper, and cedar, with just the right amount of oak influence.

https://www.tequilaarette.com/