



Arette Gran Clase Extra-Añejo Tequila Specifications

Distillery	Tequila Arette	Maturation	48 months
Spirit Style	Tequila	Filtration	Carbon filtered right after distillation, then, filtered through cellulose prior to bottling
Base Ingredients	Estate-grown Blue Weber agave from 300 ha lowland site, practicing organic	% Alcohol	40.0%
Processing	The agave are roasted at 120° C for 15 hours and allowed to rest for another 15 hours in a 14 ton stainless steel autoclave, shredded in a roller-mill and blended with water	Format	750ml
Fermentation	Mosto is fermented in El Llano's original cement vat with house yeast for six to seven days to about 4-5% abv	Bts/Cs	6
Still Type	Pot	Other	Single Barrel Bottling
Still Size	Four stainless steel pot stills with interior copper condenser: one 5,000 L, one 1,500 L and two that are 2,500 L	Item No	LQ2207-NV
Distiller	Eduardo Orendain	Country	Mexico
Distillation	Double Distillation	Region	Jalisco
Cooperage	Used Bourbon barrels	Sub-region	Tequila



Arette Artesanal Suave Blanco Tequila

Specifications

Distillery	Tequila Arette	Filtration	Carbon filtered right after distillation then, filtered through cellulose prior to bottling
Spirit Style	Tequila	% Alcohol	40.0%
Base Ingredients	Estate-grown Blue Weber agave from 300 ha lowland site, practicing organic	Format	750ml
Processing	The agave are roasted at 120° C for 15 hours and allowed to rest for another 15 hours in a 14 ton stainless steel autoclave, shredded in a roller-mill and blended with water	Bts/Cs	6
Fermentation	Mosto is fermented in El Llano's original cement vat with house yeast for six to seven days to about 4-5% abv	Item No	LQ2204-NV
Still Type	Pot	Country	Mexico
Still Size	Four stainless steel pot stills with interior copper condenser: one 5,000 L, one 1,500 L and two that are 2,500 L	Region	Jalisco
Distiller	Eduardo Orendain	Sub-region	Tequila
Distillation	Double Distillation		



Arette Artesanal Suave Reposado Tequila

Specifications

Distillery	Tequila Arette	Maturation	10 months
Spirit Style	Tequila	Filtration	Carbon filtered right after distillat then, filtered through cellulose pri to bottling
Base Ingredients	Estate-grown Blue Weber agave from 300 ha lowland site, practicing organic	% Alcohol	40.0%
Processing	The agave are roasted at 120° C for 15 hours and allowed to rest for another 15 hours in a 14 ton stainless steel autoclave, shredded in a roller-mill and blended with water	Format	750ml
Fermentation	Mosto is fermented in El Llano's original cement vat with house yeast for six to seven days to about 4-5% abv	Bts/Cs	6
Still Type	Pot	Item No	LQ2205-NV
Still Size	Four stainless steel pot stills with interior copper condenser: one 5,000 L, one 1,500 L and two that are 2,500 L	Country	Mexico
Distiller	Eduardo Orendain	Region	Jalisco
Distillation	Double Distillation	Sub-region	Tequila
Cooperage	Used Bourbon barrels		

ARETTE

The master distillers Eduardo and Jaime Orendain represent the fifth generation of Tequila producers in their family. Eduardo is also a former mayor of the town of Tequila and is the current president of the National Chamber for the Tequila Industry (CNIT).

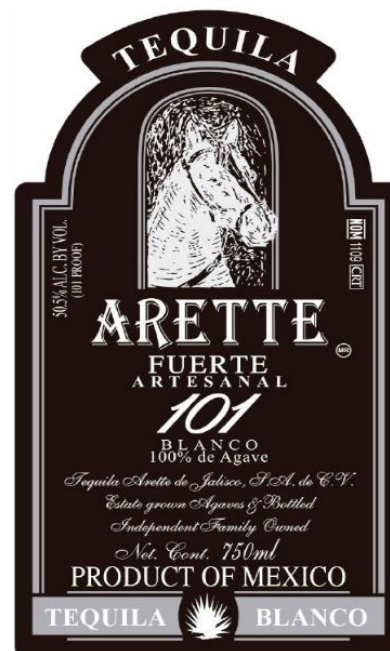


The family's estate grown agave is harvested at 8-10 years old, employing traditional tools and techniques. Double distilled in pot stills, the reposados and añejos rest in used oak barrels before being bottled and labeled by hand.

Arette's El Llano distillery operates in its original building where the Orendain family history of Tequila production began in the early 1900s. El Llano was rebuilt in 1978 and Tequila Arette was born in 1986. These estate-bottled 100% de Agave Tequilas are a combination of heritage, craft and value.

In addition to its traditional line of core Tequilas, Arette offers a few additional unique and rare expressions. Fuerte is Arette's high proof offering, bottled right off of the still. The Artesanal Suave line which includes a very limited Extra Añejo. All of the Artesanal Suave Tequilas are fermented over 5 days in cement tanks to create a more aromatic profile, while during distillation only the finest and most exacting heart cuts are used. As with their other expressions, these Tequila are all estate-bottled and made from 100% Agave.

ARETTE ARTESANAL SUAVE FUERTE TEQUILA BLANCO



Base Ingredient/Mash: 100% estate-grown Blue Weber agave from Tequila, Jalisco cooked in a brick *horno*, shredded and blended with water

Still Size & Type: Steel pot stills

Fermentation: Fermented in stainless steel with house yeast

Distillation: Double distilled in stainless steel pot still

Alcohol: 50.5%

Country: Mexico

Region: Jalisco

Sub Region: Tequila

Spirit Style: Tequila

Distiller: Eduardo and Jaime Orendain