



Arette

Tequila Blanco 100 % Agave

This tequila blanco has all the wanted characteristics of a lowland tequila- citrus, flowers, salt, herbs and black pepper. A nice, clean and crispy tequila that compliments all sorts of food, especially caesarsallad and oysters. Arette Blanco is best served as a digestif/avec, slightly chilled (about 14°C) in a Riedel tequila glass, or as a base in cocktails. A typical tequila from the town of Tequila! It is also available as Reposado and Añejo.

Character

Clear. Citrus, honey, flowers, hint of pepper. Opens more robust than Arette Suave, continues with citrus, herbs and och honey. Finishes peppery and relativly long. This is how a typical tequila from the town of Tequila sholud taste.

Manufacturing

The agave that is used in the making of this tequila is cultivated in fields in the outskirts of the town Tequila. This gives a relatively high fibre content and low water content, which often adds aromas of citrus and herbs. The agave is cooked in an autoclavé, which extracts aromas from the raw agave plant.

Distillery

Destiladora Azteca de Jalisco is owned by Eduardo and Jaime Orendain. The two brothers grew up in a family that has been very important for the tequila industry and the town of Tequila. Their father owns one of Mecixo's biggest tequila distilleries (Orendain), and Eduardo has been both mayor in Tequila and president of Camara Nacional de la Industria Tequilera.

Hard Facts

Category	Distiller	Weight/bottle
Tequila 100 % Agave	El Llano, Destiladora Azteca de Jalisco	1,2 kg
Type	Origin	Bottles/case
Blanco	Tequila	12 pcs
Age	Region	Cases/layer
-	Centro	14 pcs
Cask	State	Layers/pallet
-	Jalisco	5
Alcohol	Country	Bottles/pallet
38%	Mexico	840 pcs
Volume	Producer	Weight/pallet
700 ml (Alternative 750 ml)	Destiladora Azteca de Jalisco	1027 kg

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