



# Los Tres Toños

## Tequila Reposado 100 % Agave

Los Tres Toños Reposado received a very strong recommendation in the drinks magazine Livets Goda #17. It is best served as an exclusive digestif/avec served slightly chilled at 16°C in a Riedel tequila glass. This is the perfect alternative for the smoky maltwhiskey-lover. It goes (surprisingly) well with smoked fish (salmon, herring, eel, etc.) and ham. Los Tres Toños is also available as Blanco and Reposado.

### Character

Golden. Smoky tequila! Herbs, flowers, tar. Soft entry with honey, that then takes a rougher turn with aromas of herbs and smoke. This is a perfect alternative for those who love smoky malt-whisky.

### Manufacturing

The agave used for making Los Tres Toños is grown on the fields in the outskirts of Amatitan, bringing notes of citrus and herbs. The production methods make Los Tres Toños unique - the agave is cooked for an extraordinary long time and the barrels are toasted hard (HT), which makes the tequila remarkably smoky.

### Distillery

Los Tres Toños Añejo is produced by Tequilas Selecto de Amatitan in Amatitan, Jalisco, Mexico. Tequilas Selecto de Amatitan is a family-owned and relatively young distillery. The owners used to work in the agave fields with a dream of owning a distillery of their own. This was made possible in the late 90's due to savings and one particularly good harvest.

### Hard Facts

Category	Distiller	Weight/bottle
Tequila 100 % Agave	Santa Rosa, Tequilas Selecto de Amatitan	1,6 kg
Type	Origin	Bottles/case
Reposado	Amatitán	12 pcs
Age	Region	Cases/layer
11 months	Centro	11 pcs
Cask	State	Layers/pallet
Bourbon (American white oak)	Jalisco	6
Alcohol	Country	Bottles/pallet
38%	Mexico	792 pcs
Volume	Producer	Weight/pallet
700 ml (Alternative 750 ml)	Tequila Selecto de Amatitan	1 284 kg

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