

## 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.

## 100% DE AGAVE TEQUILA AÑEJO



**Base Ingredient/Mash:** 100% estate-grown Blue Weber agave from Tequila, Jalisco cooked at 120° C in stainless steel autoclave for 15 hours, 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

**Maturation:** 14-18 months

**Cooperage:** Used white oak Tennessee whiskey barrels

**Alcohol:** 40% abv

**Production #s:** 25,000 cs/yr

**Country:** Mexico

**Region:** Jalisco

**Sub Region:** Tequila

**Spirit Style:** Tequila

**Distiller:** Eduardo and Jaime Orendain