

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