

# TEQUILA **CHULA**<sup>®</sup> PARRANDA

**AÑEJO**

## TASTING NOTES

Aromas of wood, cooked agave, vanilla with touches of raisins, nuts and toasted almonds. On the palate, velvety, cooked agave with touches of vanilla and oak. Finishes with caramel and a hint of smoked honey.

## PRODUCTION PROCESS

The artisan process starts where the harvested agave is cooked in a stone oven. Steel rollers extract the agave juices. Fermentation is natural, resulting in a slow distillation. This process is more labor intensive, but results in a more flavorful spirit. The result is double distilled in a stainless-steel alembic with a copper coil. This Tequila allowed to rest in stainless steel before aging for 24 months in American Oak barrels that previously held whiskey.

## INSIGHT

With two-years of age, this is an Ultra-Premium Tequila handcrafted from the finest 100% Weber Blue agave. For neat sipping or with an ice cube.

## HISTORY

An artisanal product, an artisanal producer. In a community rich in centuries of history, tradition, a Tequila was born from the spirit of Mexico and is the vision of founder and Master Distiller, Sergio Partida - to make the perfect tequila to share life's special moments. Sergio, the son of Jesus Partida, founder of Tres Mujeres Distillery in Jalisco, Mexico, knows it takes generations of skill and passion to learn how to create a delicious blend of flavors and a truly memorable Tequila.



**80 PROOF  
/ 750ML**