

# RABBITS DISCOVERED IT. WE PERFECTED IT.



Suerte is among 1% of tequila brands labeled Tahona. To be 100% tahona means that every pina from the oven gets crushed under a two-ton stone; slowly, repeatedly for 24 hours to release all the sugars. Other tequila producers use shredders to process the pinas, but the stone yields a more distinctive and nuanced agave flavor, and most agree, a better tequila.

# SUERTE MEANS LUCK

- PRIVATE SINGLE DISTILLERY
- SLOW ROASTED FOR 52 HOURS IN A TRADITIONAL BRICK OVEN
- TAHONA CRUSHED TO PERFECTION
- INFUSED WITH PURE SPRING WATERS OF THE HIGHLANDS OF JALISCO



## BLANCO

Our double-distilled Blanco rests for a minimum of 2 months in stainless steel prior to bottlings, yielding an incredibly smooth finish with pleasant herbal, citrus and sweet notes.



## REPOSADO

Our Reposado rests in charred American White Oak whiskey barrels for 7 months, resulting in a perfect balance of oak, pure agave, subtle plum and butterscotch notes.



## AÑEJO

Our Añejo is aged one year in used charred white American whiskey barrels and French Oak barrels, then blended together to create a complex and full bodied flavor of ripe fruit, caramel, maple and honey.



## STILL STRENGTH

Jackalopes are a sign of good luck. This is tequila in its purest form. Twice distilled to 104 proof, for a taste that's the absolute essence of vibrant Blue Weber Agave.



AND THE RABBITS?  
WELL, TO US,  
THEY'RE HEROES.



**suerte**  
TEQUILA