

YOUR SINGLE BARREL AWAITS



100% DE AGAVE

HAND CRAFTED IN JALISCO, MX



ALL BOTTLES
WILL BE
BOTTLED
AT 44% ABV

FRONT LABEL
CUSTOMIZED
WITH BARREL #
AND ACCOUNT NAME

ESTIMATED SRP
\$49.99

Double distilled & aged in whiskey barrels, this higher proof version of our reposado is a perfect balance of resting time, oak, butterscotch, subtle plumb & roasted agave flavor. Each barrel is completely unique and is sure to please your customers.

MAKE YOUR OWN LUCK



- Step 1:** Contact your local representative to set up tasting
- Step 2:** Meet with local representative to taste through the carefully hand-selected Reposado barrels available
- Step 3:** Choose the barrel that most aligns with your palette and clientele
- Step 4:** Choose your barrel name to be displayed on each bottle
- Step 5:** Expect your custom selected barrel in market in 4-6 weeks

SUERTE IS AMONG ONLY 1% OF TEQUILA BRANDS LABELED TAHONA.

To be 100% Tahona means that every piña from the oven gets crushed under a two-ton stone; slowly, repetitively, for 24 hours to release all the sugars. Other tequila producers use shredders to process the piñas, but the stone yields a more distinctive and nuanced agave flavor and, most people agree, a better tequila.

