

OUR CELEBRITIES DON'T  
JUST ENDORSE OUR TEQUILA.  
THEY PRODUCE IT.



  
**BLUE  
NECTAR**<sup>®</sup>  
100% AGAVE AZUL  
TEQUILA

Made from 100% blue agave, Blue Nectar Tequila comes from a different kind of celebrity: the farmers and families of Jalisco, Mexico. Painstakingly nurtured and lovingly crafted throughout every stage of production — as it has been for generations spanning centuries — every bottle is the product of their unrelenting passion for and unwavering commitment to delivering tequilas worthy of the highest superlatives.

As such, Blue Nectar tequilas are without peer.

**IT'S NOT JUST WHAT WE DO. IT'S WHO WE ARE.**

Handcrafted in small batches using techniques passed down through the decades, Blue Nectar Tequila is born on 1700 hectares of estate-grown agave in the rich volcanic soils in the Amatitán valley of Jalisco, Mexico.

From there it becomes the uncompromising product of a culture grounded in the dedication and drive it takes to produce the tequilas that raise the bar for all others.

## THE BLUE NECTAR DETAILS

### DISTILLERY

TEQUILA SELECTO DE AMATITAN  
NOM 1459

### PROPRIETORS

ROBERTO REAL REYNOSO  
& FERNANDO REAL MEZA

### MAESTRO TEQUILERO

LUIS TREJO RODRIGUEZ

### MASTER BLENDER

GUILLERMO GARCIA-LAY

### CULTIVATION

Land: 1,700 hectares  
(estate grown agave)  
Elevation: 4,139 ft.  
Jima: Normal (2cm)  
Brix: 29-35° (23-28%)

### HYDROLYSIS

Autoclave: 13 and 23 ton  
Time: 24 hours (cooking  
and cooling)  
Temperature: 80-90°C  
Pressure: 1 kilogram

### EXTRACTION

Milling

### FERMENTATION

Stainless steel tanks:  
30,000L  
Time: 3-5 days

### DISTILLATION

Stainless steel pot stills,  
copper condensing coils  
Heads and tails are removed  
First: 5,000 and 6,000L stills  
Second & Third: 3,600L stills  
Proof: 120

### AGING

North American white oak whiskey &  
bourbon barrels



## ODDS & ENDS: FUN FACTS

One of the few family-owned distilleries in the Tequila valley surrounded by acres of agave plantations, the distillery goes back over 70 years and is home to a cast of interesting characters including:

- > vintage trucks and tractors
- > roosters, doves, peacocks, a macaw and several horses
- > a 200+ year old tree and at least one ghost.



## PRODUCT INFORMATION & TASTING NOTES

### BLANCO TRIPLE DISTILLED



Triple-distilled

A refined, elegant tequila which delivers an exceptional clean, crisp agave flavor.

CRYSTAL CLEAR, VIBRANT TEQUILA FOR A QUICK, SMOOTH WARMING OF THE PALATE - WHICH CULMINATES IN A NICE, CLEAN FINISH.



### REPOSADO EXTRA BLEND



Aged in charred bourbon and whiskey oak barrels for six to eight months and blended with three-year extra añejo.

DEEP, OAK NOTES MINGLED WITH COOKED AGAVE. HOT MOUTHFEEL THAT COOLS QUICKLY TO REVEAL A LONG WARM, BITTER-SWEET FINISH.



### ANEJO FOUNDER'S BLEND



Aged in charred bourbon and whiskey oak barrels for one to two years and blended with five-year extra añejo.

Velvety texture with layers of flavor.

INITIAL PALATE OF AGAVE WARMS TO VELVETY BUTTERED TOFFEE, VANILLA, SMOKE AND OAK NOTES AND FINISHES MEDIUM DRY.



  
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NECTAR**  
100% AGAVE AZUL  
TEQUILA

## FROM OUR HEARTS TO YOUR SOUL



### BLUE NECTAR PRODUCT SPECIFICATIONS

DESCRIPTION	BLANCO	REPOSADO	AÑEJO
	750 ML	750 ML	750 ML
BOTTLE DIMENSIONS (WxDxH)	4.13 x 4.13 x 8.39	4.13 x 4.13 x 8.39	4.13 x 4.13 x 8.39
WEIGHT OF EACH BOTTLE (LBS.)	4	4	4
CASE (# OF BOTTLES)	6	6	6
CASE DIMENSIONS (LxWxH)	12.87 x 8.54 x 8.46	12.87 x 8.54 x 8.46	12.87 x 8.54 x 8.46
WEIGHT OF CASE (LBS.)	25	25	25
UPC CODE (BOTTLE)	858283007007	858283007014	858283007038
SCC CODE (CASE)	10858283007004	10858283007011	10858283007035