



LOS ARANGO[®] TEQUILA



AUTHENTIC HAND CRAFTED TEQUILA

HANDPICKED 100% BLUE AGAVE

COMPETITIVELY PRICED WITH GREAT MARGINS



LOS ARANGO®

[ORIGIN : MEXICO]

Los Arango is a revolutionary spirit. It is considered the ultimate example of the Tequila distiller's art.

The commitment to perfection and family tradition spans over eight generations.

What makes Los Arango tequila different from other tequila brands is the special attention to detail starting from handpicked agaves. It is made with 100% blue agave, hand crafted expertise and commitment to bottling by hand. Specially designed yeast from the agave is then used to increase the flavour.

Los Arango tequila's are double distilled using the charante distillation method, unique within the industry. They use barrels constructed from three different woods for greater complexity and depth of aromas.



TASTING NOTES

BLANCO

- Appearance** Clean and bright.
- Aroma** Rich toasted agave aromas with fresh green herbs.
- Palate** Soft, smooth palate.
- ALC.VOL** 40%

REPOSADO

- Appearance** Clear, light pale yellow.
- Aroma** White pepper cooked agave & caramel with fresh lemon notes.
- Palate** Silky & elegant. Pepper, sweet cooked agave & honey notes. Slightly salty.
- ALC.VOL** 40%



KTC Code	ALM code	Variety	Carton Size	Unit Barcode	Carton Barcode	Layer/Pallet	Ctn Weight	Ctn L*W*H (cm)
12189	-	Blanco	6x750mL	17503000677253	7503000677256	13/91	9.8kg	22x33x18
12190	-	Reposado	6x750mL	17503000677864	7503000677867	13/91	9.8kg	22x33x18

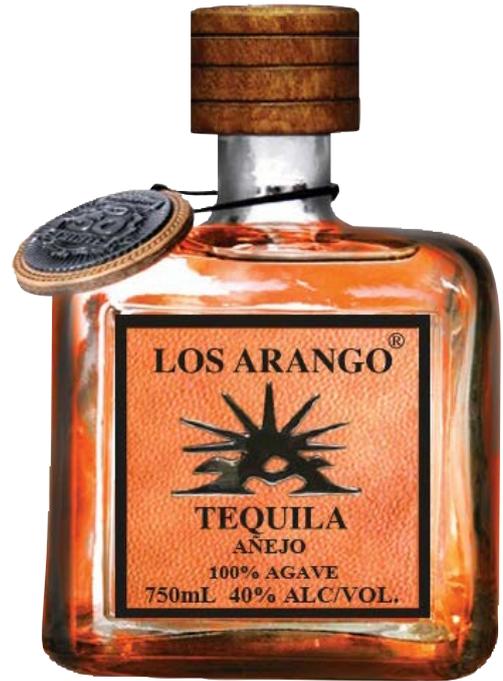


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The range of styles appeal to a broad consumer base with traditional tequila's and a popular coffee tequila. All tequila's start as Blanco and are altered by the addition of oak ageing and flavouring. The Reposado is aged for seven months in American oak and the Anejo for a minimum of one year. Real coffee beans create the flavour in the 'Black Coffee' tequila.

This beautiful embossed range maximises impact on shelf and delivers great margins.



ANÉJO

Appearance Golden yellow.

Aroma Sweet, creamy vanilla with caramel and roasted nut aromas.

Palate A smooth medium-bodied palate with dark caramel fudge, roasted nuts, brown spices and suede flavours.

ALC.VOL 40%

BLACK COFFEE

Appearance Dark brown.

Aroma Intense aromas of roasted coffee mixed with hints of caramel. Light agave aroma with a smoky finish.

Palate Strong coffee flavour with light notes of agave. Creamy, sweet & lasting flavour. Full bodied.

ALC.VOL 35%



KTC Code	ALM code	Variety	Carton Size	Unit Barcode	Carton Barcode	Layer/Pallet	Ctn Weight	Ctn L*W*H (cm)
12191	-	Anejo	6x750mL	17503000677543	7503000677546	13/91	9.8kg	22x33x18
12192	-	Black Coffee	6x750mL	17502265140632	7502265140635	13/91	9.8kg	22x33x18