

PRODUCT OF MEXICO



TEQUILA

CENTURIÓN®
1981

100% Agave Azul

From the ancestral lands of Amatitlán, Jalisco Mexico, Tequila Centurion preserves the tradition of industrial archeology of "mezcal wine" and the process of its manufacture, we are "the Guardian of tradition."



BLANCO
100% Agave Agut

CENTURIÓN 1981 BLANCO:

Its maximum expression of the **100% agave artisan flavor**, under the best production and elaboration processes with qualities of a product that does not require rest, our white has the best selection of agave Tequilana Weber from the areas of origin

A manual harvest, preserving its origins and traditions, we choose the best ripe agave with the Brix level (sugar content) which meets the highest standards

The rich agave flavor is given through a process that our liquor never touches a barrel, with its earthy and mineral shape alternating with citric sweetness.

Degrees of alcohol	40%
Type	Blanco
Bottle	750ml
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Fermentation	Natural Sugars obtained, only from the Heart of the Agave in its fermentation
Slow Bake	In Traditional and artisanal masonry oven
Process	Without Acceleration, Natural fermentation time.
Color	Silver color with bright sparkles
On nose	Intense aroma of baked smoked agave sweet aroma soft caramel.
On the palate	Smooth with strong flavor of agave honey from the oven, sweet caramel notes. Slight herbal notes
Retro Taste	Smooth with long notes
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Packaging	Case of 6 bottles of 750ml
Lid	cork lid, with security seal blue color





REPOSADO

100% Agave Aguardiente

CENTURION 1981 REPOSADO:

Aged in barrels of French white oak Cabernet wine from the Nepa Valley which are carbonized by hand in our wineries, the aging process, make **CENTURION REPOSADO 100% agave** a tequila with the finest and most subtle flavors characteristic of whiskeys.

Time is a fundamental part and especially the family tradition, they are the essential complements to obtain a sweet and bright agave with the added complexity of vanilla, toasted caramel and subtle cocoa powder. For an exquisite taste and palate

Degrees of alcohol	40%
Type	Reposado
Bottle	750ml
Fermentation	Natural Sugars obtained, only from the Heart of the Agave in its fermentation
Slow Bake	In Traditional oven, embarricated from 3 to 6 months.
Process	Without Acceleration, Natural fermentation time.
Color	Golden
On nose	Intense aroma of baked smoked agave sweet aroma soft caramel.
On the palate	Smooth with strong flavor of agave honey from the oven, sweet caramel notes. Slight herbal notes
Retro Taste	Smooth with long notes
Packaging	Case of 6 bottles of 750ml
Lid	cork lid, with security seal red color





AÑEJO
100% Agave Añejo

CENTURIÓN 1981 AÑEJO:

For at least 18 months and aged in barrels of French white oak wine Cabernet del Valle de Nepa, our vintage incorporates an Ancestral Tradition, under a strict and delicate artisan process and a unique recipe by our grandparents of Amatitán Jalisco México, 100% of agave, preserve and make **CENTURIÓN AÑEJO** a product of excellence and quality to the taste of the best expert consumers.

Refined, elegant and expressive with fruity notes, mixed with oak, hints of vanilla and a little spice.

Degrees of alcohol	40%
Type	Añejo
Bottle	750ml
Fermentation	Natural Sugars obtained, only from the Heart of the Agave in its fermentation, between 18 and 24 months of aging
Slow Bake	In Traditional and artisanal masonry oven
Process	Without Acceleration, Natural fermentation time.
Color	Intense Dark Gold
On nose	Refined, elegant and expressive – hints of fruit, mingled with oak, touches of vanilla and a bit of spice.
On the palate	Smooth with strong flavor of agave honey from the oven, sweet caramel notes. Slight herbal notes
Retro Taste	Long and pleasant. Touch Body. Exceptional softness
Packaging	Case of 6 bottles of 750ml
Lid	cork lid, with security seal BLUE COLOR





NOM-1504

100% Agave Azul



CENTURIÓN :Is produced in the Valley of state of Jalisco; was founded in 1530, within the Designation of Origin this place is famous for being one of the birthplace of Tequila.

The main activity in this municipality is the agriculture, being the Agave the most important product, so that Amatitán becomes a land 100% tequila.

We can find the Barranca del Tecuane, it is said that here are the remains of the first factory of Tequila in Mexico.

OUR DESTILLERY

Las Juntas NOM 1504 preserves the ancestral craft tradition, with unique fermentation processes in the region.

- Volcanic stone steam ovens
- Maturation in American oak barrels
- Natural yeast in open tanks
- Water from the Tecuane canyon spring
- At 1,200 meters above sea level

