

Grand Mayan[®]

Tequila 100% de Agave

Extra Aged Añejo

96
POINTS
TASTING
PANEL



Very Special Tequila





Grand Mayan®

Tequila 100% de Agave

Extra Aged Añejo

Grand Mayan Extra Aged Añejo Tequila is produced at **NOM 1463** using the finest hand-selected mature Central Highland Blue Weber agave.

Cooked in a combination of brick ovens and steel autoclaves before being distilled in copper and steel tanks, this exceptional tequila is then rested in both American ex-bourbon casks and French ex-cognac barrels. We carefully select a blend of different aged tequilas, with the oldest aged up to 3 years.

Our Extra Aged Añejo Tequila is bottled in beautiful hand-thrown and hand-painted traditional Talavera ceramic decanters by local artisans in Mexico City.

Perfectly smooth, with notes of sweet nuts, fresh-cooked agave, dark chocolate, and light vanilla imparted from the bourbon barrels. This leads to a layered and delicious long finish.



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with your phone to
view a video of how
our bottles are made.

Product Information		Extra Aged Añejo 750ml	Extra Aged Añejo 1.75L
Item Number		702493	702494
Alc. By Volume/Proof		40/80	40/80
Units Per Case		6	6
Bottle Barcode (UPC)		089552110375	089552110368
Case Barcode (SCC)		30089552110376	10089552110365
Gross Weight (LBS)		18.960	34.392
Ship Case Dimensions (Inches)	Height	9.055	9.75
	Width	11.81	14.5
	Length	17.716	20
Pallet Information	Layers / Pallet	6	6
	Cases / Layer	8	7
	Cases / Pallet	48	42

