

Grand Mayan®

Tequila 100% de Agave

Extra Aged Añejo



Very Special Tequila





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Grand Mayan's handcrafted Extra Aged Tequila is made using the finest hand selected mature Central-Highland Blue Weber Agave. Slow cooked in traditional brick/stone ovens and slowly fermented two times in Copper Pot Stills, this exceptional Tequila is then rested in both American oak casks and French ex-cognac barrels. We carefully select a blend of different aged Tequilas with the oldest aged up to five years.

Our Extra Aged Tequila is bottled in hand made traditional Talavera ceramic decanters. These beautiful bottles are hand painted by local artisans in Mexico City.

Perfectly smooth with notes of sweet nuts, blue agave, and rich chocolate. This leads to a layered and delicious long finish.



**SCAN THIS
QR CODE**
with your phone to
view a video of how
our bottles are made.

Product Information		Extra Aged 750ml	Extra Aged 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

