

Grand Mayan®

Tequila 100% de Agave

Silver

Reposado

Extra Aged
Añejo

Ultra Aged
Extra Añejo
Limited Edition



Very Special Tequila



Grand Mayan®

Tequila 100% de Agave



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

Each unique ceramic decanter is hand
crafted, individually numbered & painted
by local Mexican artists in Mexico City,
making each bottle a piece of artwork, but
it's what's inside that is truly a masterpiece.



Silver

Grand Mayan Silver Tequila is produced at NOM 1459 using the finest hand-selected mature Central Highland Blue Weber agave. Slow-cooked in a combination of traditional brick and stone ovens and stainless-steel autoclaves, and then slowly distilled three times in copper pot stills.

Tasting Notes: Perfectly smooth with notes of fresh agave and hints of citrus and pepper, this is the ideal sipping tequila or perfect for creating the finest cocktails.



Reposado

Grand Mayan Reposado Tequila is produced at NOM 1459 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 oak casks and French ex-cognac barrels for up to 8 months. Our Reposado Tequila is bottled in handmade ceramic decanters, painted by local artisans in Mexico City, with 24k gold appliqué applied by hand.

Tasting Notes: Perfectly smooth with notes of fresh agave, sweet vanilla, and rich chocolate, and a long, layered finish.



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.

Tasting Notes: 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.



Ultra Aged Extra Añejo Limited Edition

Grand Mayan Ultra Aged Extra Añejo Limited Release Tequila is produced at NOM 1459 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, followed by extended fermentation before being twice 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 our finest aged tequilas that have rested in barrel for a minimum of 3 years and up to 5 years.

Tasting Notes: Perfectly smooth with rich notes of sweet nuts, fresh well-cooked blue agave, and intense hints of chocolate. This leads to a complex and delicious long finish.

Product Information		Silver 750ml	Silver 1.75	Reposado 750ml	Reposado 1.75L	Extra Aged Añejo 750ml	Extra Aged Añejo 1.75L	Ultra Aged Extra Añejo 750ml
Item Number		702481	702485	702488	702492	702493	702494	702491
Alc. By Volume/Proof		40/80	40/80	40/80	40/80	40/80	40/80	40/80
Units Per Case		6	6	6	6	6	6	6
Bottle Barcode (UPC)		089552110320	089552110313	089552110351	089552110344	089552110375	089552110368	089552110382
Case Barcode (SCC)		30089552110321	10089552110310	30089552110352	10089552110341	30089552110376	10089552110365	30089552110383
Gross Weight (LBS)		8.60	15.60	18.960	34.392	18.960	34.392	18.960
Ship Case Dimensions (Inches)	Height	17.72	21.06	9.055	9.75	9.055	9.75	9.06
	Width	11.81	13.78	11.81	14.5	11.81	14.5	11.81
	Length	9.06	9.65	17.716	20	17.716	20	17.72
Pallet Information	Layers / Pallet	6	6	6	6	6	6	6
	Cases / Layer	8	7	8	7	8	7	8
	Cases / Pallet	48	42	48	42	48	42	48