

# Grand Mayan®

Tequila 100% de Agave

*Silver*

*Reposado*

*Extra Aged*

*Ultra Aged 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.



## Extra Aged

Grand Mayan's handcrafted Extra Aged Tequila is produced with the purest, central-highland Blue Agave with the highest standards of production. Aged in American & French oak casks, this rich, small-batch Extra Anejo takes 10 years to produce from agave plant to hand-painted ceramic decanter.

**Tasting Notes:** A blend of up to five year old tequilas. With incredible smooth aromas, a body of sweet nuts, blue agave & chocolate, Grand Mayan is succulent on the palate & leads to a layered and delicious long finish.



## Silver

Grand Mayan Silver is made using the finest mature Central-Highland Blue Weber Agave. Slow cooked in traditional brick/stone ovens & slowly distilled three times in Copper Pot Stills.

**Tasting Notes:** Perfectly smooth with notes of fresh Agave & hints of citrus, this is the ideal sipping tequila or perfect for creating the finest cocktails. This exceptional Tequila is a favorite of connoisseurs worldwide.



## Reposado

Grand Mayan Tequila Reposado is made using the finest mature Central-Highland Blue Weber Agave. Slow cooked in traditional brick/stone ovens & slowly fermented in Copper Pot Stills, this exceptional Tequila is then rested in both American oak casks & French ex-cognac barrels for up to 8 months. Our Reposado Tequila is bottled in Hand Made traditional Talavera ceramic decanters, painted by local artisans in Mexico City with 24K gold applique applied by hand. produce from agave plant to hand-painted ceramic decanter.

**Tasting Notes:** Perfectly smooth with notes of sweet oak & rich chocolate, & a long & layered finish.



## Ultra Aged Añejo Limited Edition

Grand Mayan Ultra Aged Añejo Limited Release Tequila is made using our finest hand selected Central-Highland Blue Weber Agave. Slow cooked in traditional Brick and Stone ovens, extended fermentation, then twice distilled in Copper Pot Stills, this exceptional Tequila is then rested in both American oak casks and French ex-cognac barrels. We carefully select our finest aged Tequilas that have rested in barrel for a minimum of Five Years.

**Tasting Notes:** Perfectly smooth with rich notes of sweet nuts, blue agave, and dark chocolate. This leads to a complex and delicious long finish.

Product Information		Extra Aged 750ml	Extra Aged 1.75L	Silver 750ml	Silver 1.75	Reposado 750ml	Reposado 1.75L	Ultra Aged 750ml
Item Number		702493	702494	702481	702485	702488	702492	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)		089552110375	089552110368	089552110320	089552110313	089552110351	089552110344	089552110382
Case Barcode (SCC)		30089552110376	10089552110365	30089552110321	10089552110310	30089552110352	10089552110341	30089552110383
Gross Weight (LBS)		18.960	34.392	8.60	15.60	18.960	34.392	18.960
Ship Case Dimensions (Inches)	Height	9.055	9.75	17.72	21.06	9.055	9.75	9.06
	Width	11.81	14.5	11.81	13.78	11.81	14.5	11.81
	Length	17.716	20	9.06	9.65	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