

HECHO EN MEXICO  
AUTHENTIC QUALITY

# OLD MEXICO





## DOUBLE DISTILLED PREMIUM TEQUILA



Old Mexico is an artisanal, small batch Tequila - crafted with the highest percentage of Mexican Agave. Our Premium Quality shines through in both aroma and taste, making it the optimum choice for your next margarita!

We start with ripe Blue Agave picked at the peak of maturity from the fields of Jalisco, Mexico. The most flavorful part of the Agave-the "Pineapple"-is slow cooked for several days in traditional Brick and Stone Ovens. The juice from the cooked Agave is then slowly extracted using traditional "Molino" Mills that help retain more flavor.

The agave is then mixed with a small amount of pure cane sugar and slow fermentation for up to 48 hours takes place in Traditional Open Tanks. The fermented juice is distilled twice in single batches using Traditional Copper Pot Stills to produce our Old Mexico Tequila. Our careful attention to these artisanal, traditional slow production methods allow us to achieve an exceptional Tequila in both quality and taste.

-  Select Blue Agave
-  Slow-cooked in Traditional Brick Ovens
-  Twice Distilled in Copper Pot Stills
-  Artisanally Crafted











# Marketing Materials

## Available Sizes



Product Information		Old Mexico Blanco	Old Mexico Blanco	Old Mexico Blanco
		750ML	LITER	1.75 L
Item Number		180022	180019	180020
Alc. By Volume/Proof		40%80-	40%80-	40%80-
Units Per Case		12	12	6
Bottle Barcode (UPC)		 0 89552 46093 7	 0 89552 46083 8	 0 89552 46091 3
Case Barcode (SCC)		30089552460938	20089552460832	20089552460917
Gross Weight (LBS)		32	40	26
Ship Case Dimensions (Inches)	Height	12	12	12.75
	Width	9.5	11	9.875
	Length	12.625	14.5	13.5
Pallet Information	Layers Per Pallet	5	5	5
	Cases Per Layer	14	14	13
	Cases Per Pallet	70	55	65

Product Information		Old Mexico Oro	Old Mexico Oro	Old Mexico Oro
		750ML	LITER	1.75L
Item Number		180012	180009	180010
Alc. By Volume/Proof		40%80-	40%80-	40%80-
Units Per Case		12	12	6
Bottle Barcode (UPC)		 0 89552 46087 6	 0 89552 46084 5	 0 89552 46085 2
Case Barcode (SCC)		30089552460873	20089552460849	20089552460856
Gross Weight (LBS)		32	40	26
Ship Case Dimensions (Inches)	Height	12	12	12.75
	Width	9.5	11	9.875
	Length	12.625	14.5	13.5
Pallet Information	Layers Per Pallet	5	5	5
	Cases Per Layer	14	14	13
	Cases Per Pallet	70	55	65

## Sell Sheet

Marketing Materials



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PREMIUM TEQUILA

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We start with ripe Blue Agave picked at the peak of maturity from the fields of Jalisco, Mexico. The most important part of the Agave - the "Pinnacle" - is slow cooked for several days in traditional Brick and Stone Ovens. The juice from the cooked Agave is then slowly extracted using traditional "Molino" Mills that help retain more flavor.

The Agave is then mixed with a small amount of pure cane sugar and slow fermentation for up to 48 hours takes place in Traditional Open Tanks. The fermented Juice is distilled twice in stills combined with traditional Copper Pot Stills to produce our Old Mexico Tequila. Our careful attention to these artisanal, traditional slow production methods allow us to achieve an exceptional Tequila in both quality and taste.

- Select Blue Agave
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- Twice Distilled in Copper Pot Stills
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**Shelf Talker**

**Case Card**

## Shelf Talkers 6up / 9up



**OLD MEXICO TEQUILA BLANCO**

- Select Blue Agave
- Slow-cooked in Traditional Brick Ovens
- Traditional Molino Mill Extraction
- Twice Distilled in Copper Pot Stills
- Artisanally Crafted

**OLD MEXICO TEQUILA ORO**

- Select Blue Agave
- Slow-cooked in Traditional Brick Ovens
- Traditional Molino Mill Extraction
- Twice Distilled in Copper Pot Stills
- Artisanally Crafted

## Case Card



**OLD MEXICO**  
DOUBLE DISTILLED  
PREMIUM TEQUILA

- Select Blue Agave
- Slow-cooked in Traditional Brick Ovens
- Twice Distilled in Copper Pot Stills
- Artisanally Crafted

Old Mexico is an artisanal and small-batch Tequila.

Ripe Blue Weber agave is picked from the fields of Jalisco at the peak of maturity, slow-cooked for several days in old-style brick and stone ovens, and carefully extracted using traditional Molino Mills.

Our tequila is slow-fermented for up to 48 hours in open tanks and twice-distilled in copper pot stills.

This meticulous and time-honored process yields a tequila with both extraordinary quality and flavor.

Imported from Mexico and Bottled by Old Mexico Imports, Inc. Boston, MA. 40% ALC/VOL (80 PROOF). PLEASE DRINK RESPONSIBLY.