

HECHO EN MEXICO
AUTHENTIC QUALITY

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-batched 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.