



DELEON AÑEJO TEQUILA

100% Highland Blue Weber Agave

DeLeon Tequila is made from the finest 100% Highland Blue Weber agave sourced from the Los Altos region of Jalisco. The Agave is hand-selected at harvest for high quality and peak ripeness; only the absolute best portion is used. The hearts are slow roasted in brick ovens and fermented under the precise guidance of the Master Distiller, then double distilled for a smooth and complex spirit. DeLeon's unconventional blending process combines the art of tequila with the mastery of French winemaking using American oak barrels and fine French wine casks to impart a distinctive, balanced character. This expression is presented in a stunning bespoke-style bottle made from high-quality fragrance-grade glass and boldly tattooed with the distinguishing mark of the DELEÓN® brand. The lid is hand-carved by a jeweller from a one-pound solid ball of sterling silver.

Tasting notes

Color

Dark amber

Aroma

Elegant notes of agave and sweet baking spice

Taste

Velvety caramel balanced with a touch of toasted oak followed by subtle dried fruit.

Finish

Soft with layers of vanilla bean and spicy oak.

About the DELEÓN® TEQUILA story Launched in 2009 by a serial entrepreneur and tequila enthusiast, DELEÓN® Tequila has defied the conventions of the category to set a new benchmark for luxury tequila. With constant attention to detail, the master distiller deftly separates the beginning and end of the distillation process, leaving only the best part, or Corazon, in each bottle, creating a subtle flavour profile and an unparalleled finish. For most aged expressions, an unconventional process combines the art of tequila making with the mastery of French manufacturing by uniquely combining American oak barrels with French wine barrels to impart a distinctive and balanced character.