



EL JEFE TEQUILA



EL JEFE BLANCO

Characteristics

Clear with a light medium body
Pepper and light spice on approach,
with a smooth, balanced finish of
agave and mint.

40% alc./volume (80 proof)



EL JEFE REPOSADO

Characteristics

Aged a minimum of 3 months in used
American Oak barrels previously
housing California Cabernet
Sauvignon.

Gold color with Medium Body
Light wood and cooked agave up
front, followed by subtle vanilla notes
and soft, yet spicy oak finish
40% alc./volume (80 proof)



EL JEFE ANEJO

Characteristics

Aged a minimum of 12 months in
used American Oak barrels
previously housing California
Cabernet Sauvignon.

Amber color with Medium Body
Light wood and cooked agave up
front, followed by subtle vanilla
notes and soft, yet spicy oak finish
40% alc./volume (80 proof)

- 100% Blue Weber Agave
- Cooked 24 hrs in Autoclave Ovens
- Fermented for 7 to 10 Days
- Distilled 3 times
- Sourced with Natural Spring Water, Welled and Refined On-site
- Charcoaled Filtered with Plate and Frame Filtration System
- Proud Sponsor of WBC 140lb World Champion Jose Ramirez



MicroLiquor
SPIRIT AWARDS

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