

Tinta Negra Tequila®, made in small-batches at a boutique, family-owned and operated distillery, where things

are done patiently and with attention to every detail assuring a tequila experience above the rest.



SUPREME EXTRA AÑEJO

Extra Añejo spends +5 years in French Oak barrels that once aged California red wines, and is then flash-aged in new, medium-charred American Oak finishing barrels. This unique process results in a natural, 'clean' sweetness, refined oaky nose and unprecedented smooth finish.

CATA INFO

Deep reddish-golden scarlet.

Cooked agave and sweet notes.

Clean and balanced flavor, complex vanilla layers, warm brown spice, cooked agave, creme brulee, oak and maple.

Smooth finish with agave aftertaste.

+ 5 years

French & American Oak Barrel

Tequila 100% Agave

Cont. Net. 750 ml

Alc. / Vol. 40%

Made in México

NOM 1477



AROMA VISUAL



TASTE



AFTER



START WRITING NEW STORIES RESPONSIBLY
THE GREATEST DEALS ARE CLOSED WITH BLACK INK

OUR TEQUILAS ARE:

- Made from 100% Blue Weber Agave, raised +5 years until maturity
- Hand-harvested and only from fields controlled by our distillery
- Slowly cooked for 36 hours in traditional brick ovens for a naturally sweet agave flavor
- Distilled twice, using traditional copper stills
- Aged for over 5 years in medium-charred, oak barrels that previously held Napa Valley red wines
- Flash aged again in new American oak barrels for some additional oak and spice on the nose and finish
- Filled and sealed by hand, with bottle and barrel numbers marked on every bottle to ensure perfection from the distillery to your door

PALLET CONFIGURATION

BOTTLE	CASE	PALLET
4.4 lb	26.45 lb	1,719.25 lb
750 ml	6 bottles	65 cases



TINTANEGRATEQUILA

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