



100% Puro Agave Azul



GRAN DINASTÍA®
TRADICIÓN QUE TRASCIENDE

EST ···· 1938

CHARACTER + SOPHISTICATION

NOW OPEN FOR NEW INTERNATIONAL MARKETS
& LOOKING FOR DISTRIBUTORS

OUR STRENGTH



At Gran Dinastía, we live and breathe the complete process of producing tequila. Located in the Highlands of Jalisco, our land is rich in minerals which allows us to control growth and quality of the agave. For over 80 years, we have taken care of its distillation, making the art of producing tequila our legacy for future generations.



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INTERNATIONALLY AWARDED

Certified as a Green Company by SEMADET: Voluntary Environmental Compliance Program (PCAV)
Los Angeles International Wine and Spirits Competition
Beverage Tasting Institute
International Spirits Challenge
San Francisco World Spirits Competitions



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The traditional process of our tequila

Tequila La Gran Señora is made with the knowledge by heritage of its producers, where it is sought to carry out a process as artisanal as possible, to maintain the traditional and natural process of Tequila. To achieve this, the agave is slowly cooked in brick with stone ovens for 40 hours then rested for 24 hours in the same oven, for cooling. The slow cooking of the agave will add sweet notes of cooked agave, honey and agave nectar to the tequila.



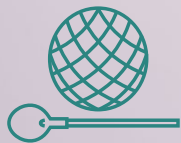
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Tradition, crafted to perfection.



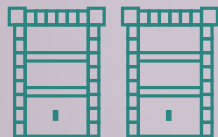
Agave

Our process begins in the agave fields, where it is planted, cared for and harvested with strict dedication. The agaves with which La Gran Señora is produced are cultivated in the highlands of Jalisco and have 6 years of age at a minimum.



Jima (Harvest)

The agave piña is harvested when it has reached an optimum point of maturity, at this point the piña has managed to produce enough sugars to add sweetness to our profile. At this stage the stalks are cut trying not to leave the agave "patón" (high harvest or high cut of the stalk), leaving a maximum of 3 cm of stalk on the piña. With this process we manage to combine herbal notes from these stalk remains with sweet notes from the sugars of the ripe piña.



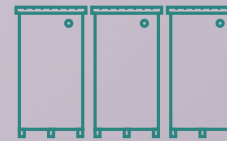
Cooking

The agave is slowly cooked in stone ovens for 40 hours at 90 °C and then rested for 24 hours in the same oven, for cooling.



Milling

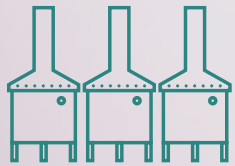
The cooked agave is squeezed and rinsed with water from our own well. All of this to obtain the highest possible amount of juice and sugars from the agave.



Fermentation

Fermentation takes place in stainless steel tanks to guarantee safety and quality at this stage.

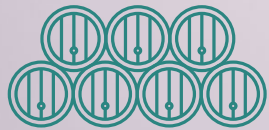
The tubs are open in a covered and ventilated room to provide a suitable environment for yeasts where they do not get stressed. Fermentation with these characteristics helps us add fruity notes to our tequila and continue preserving the notes of the agave and its cooking.



Distillation

La Gran Señora undergoes a process of two slow distillations in stainless steel pot stills. This to preserve all the attributes obtained since our harvest helping us achieve a cleaner, purer, smoother and safer profile.

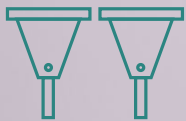
In this stage, thanks to the slow distillation, a delicate and careful cutting of the heads and tails is made to offer the sweetness and smoothness that characterizes this product.



Maduration

Tequila La Gran Señora is matured in American White Oak barrels, where only tequila has been put to rest.

The **Reposado** tequila has been in the barrel for at least 6 months while the **Añejo** tequila has been in barrels for at least 12 months. At this stage we seek to provide the tequila with notes of oak, vanilla and dried fruit, as well as the golden and amber color of our product.



Filtration

The alcoholic graduation of La Gran Señora is adjusted with water from our deep well and previously filtered through a reverse osmosis to guarantee the preservation of the profile achieved in stages prior to filtration. The tequila is cold filtered to remove some fatty acids and thus achieve a cleaner tequila.



Oxygenation

Our tequila has a delicate and slow oxygenation process inside the tank to reduce the alcoholic sensation on the palate. This seeks to enhance the rest of the attributes of tequila, giving it greater softness and silkiness.



Packaging

The packaging is carried out in a meticulous and delicate way, paying strict attention to each bottle. Every element is inspected and placed by hand to guarantee the maximum quality of the product as well as its presentation.

Therefore, each bottle is made with effort, dedication and passion.

GREEN COMPANY

OFFICIALLY CERTIFIED
BY SEMADET





Tequila Blanco
100% Puro Agave Azul

A bold harmony of sophisticated flavors
delivering an exceptionally soft and elegant
fresh classic taste.

HECHO EN MÉXICO

40% ALC. BY VOL (80 PROOF)

Heir to one of the greatest tequila family
dynasties in Mexico, inspired by all great women
and designed for those that stand for authenticity
and enjoy every moment.

PROUDLY APPROVED BY:



*Inspired by greatness,
crafted with ambition.*

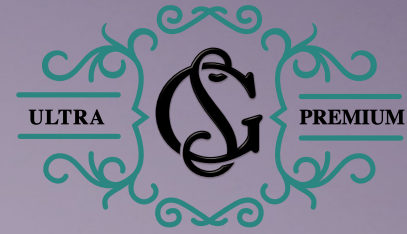
HEIR TO ONE OF THE GREATEST TEQUILA FAMILY
DYNASTIES IN MEXICO.

Designed for those that stand for authenticity and enjoy every moment
to the fullest.

Developed using traditional methods, in selected barrels and with the
highest quality standards, resulting in a perfect balance of softness
and character.



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Tequila Blanco 100% Puro Agave Azul

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ORIGIN: Blue Agave Tequilana Weber harvested in Los Altos, Jalisco.

COLOR: Bright Crystalline.

AROMA: Harmonious and delicate balance between cooked agave, fruits, herbal notes and a touch of citrus, finishing with a hint of agave honey

TASTE: Softness and elegance with sweet notes of cooked agave and fruits accompanied by a light and delicious honey flavor.

ABV: 40% Alc. Vol.



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Tequila Repuesta
100% Puro Agave Azul

A bold harmony of sophisticated flavors
delivering an exceptionally soft and elegant
fresh classic taste.

HECHO EN MEXICO

45% ALC. BY VOL (90 PROOF)

Heir to one of the greatest tequila family
dynasties in Mexico, inspired by all great women
and designed for those that stand for authenticity
and enjoy every moment.

PROUDLY APPROVED BY:



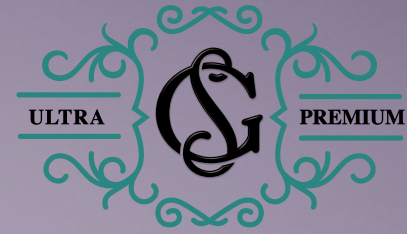
*Perfect balance between character
and sophistication*

An elegant, smooth tequila
and of exceptional taste.

By selecting the best of our Blue Weber agaves, our tequila masters have
created this refined spirit using only traditional brick with stone ovens,
ensuring a slow cooking process of our agaves that will delight even the
most demanding palates.



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Tequila Reposado 100% Puro Agave Azul

ORIGIN: Blue Agave Tequilana Weber harvested in Los Altos, Jalisco.

COLOR: Bright Gold.

AROMA: Outstanding oak aroma with an excellent balance between vanilla, cooked agave and a soft touch of caramel.

TASTE: Soft and fine hints of oak, cooked agave and vanilla, with fruit essences, ending with subtle notes of banana.

ABV: 40% Alc. Vol.





Tequila Añejo
100% Pura Agave Azul

A bold harmony of sophisticated flavors
delivering an exceptionally soft and elegant
fresh classic taste.

HECHO EN MÉXICO

45% ALC. BY VOL. (90 PROOF)

Heir to one of the greatest tequila family
dynasties in Mexico, inspired by all great women
and designed for those that stand for authenticity
and enjoy every moment.

PROUDLY APPROVED BY:



*A premium tequila
crafted to perfection.*

There is a great woman at the beginning of all
great things.

A tequila that represents with dignity those women who with great
determination carry out great achievements.

Designed for those who are not afraid to impose their character and
who know well what they want.

PROUDLY APPROVED BY:



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Tequila Añejo 100% Puro Agave Azul

ORIGIN: Blue Agave Tequilana Weber harvested in Los Altos, Jalisco.

COLOR: Dark Amber.

AROMA: Delicate, with intense aromas of vanilla and oak followed by delicate notes of cooked agave, almond and apple.

TASTE: Unmatched smoothness with intense notes of oak, vanilla and banana, accompanied by seductive hints of dried fruit.

ABV: 40% Alc. Vol.



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PACKAGING SPECIFICATIONS

TEQUILA LA GRAN SEÑORA 100% AGAVE 750 ML

QUANTITIES		CAPACITIES		DIMENSIONS (centimetres)			WEIGHT	
					CASE	PALLET		
Units per Case	6	Net Content	750 ML					
Units per Pallet	672	Liters per Case	4.5	Length 7.55	25.0	122.0	Bottle	1.36 Kg
Cases per Layer	28	Liters per Layer	126.0	Width 7.55	16.5	102.0	Case	8.560 Kg
Pallet Layers	4	Liters per Pallet	504.0	Height 34.30	36.0	156.0	Pallet	971.72 Kg
Cases per Pallet	112							



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