

La Santa

Aida Harfush Ron

TEQUILA

GOURMET



TEQUILA LA SANTA AHR

Tequila La Santa Crafted Tequila, organic & kosher, began under a tribute to our country and most loved, shows the maximum expression an passion for making best Premium tequila of México and one of the best destilled the world.

An hand crafted tequila made whit heart since from planting the agave plan, care for their growing years, to harvest, elaboration process and final packing

HANDCRAFT PROCESS

JIMA

Our process begins with agave. The pencas are chopped leaving only the base of our essence: The Piñas.

SELECTION

The piñas goes into a process of selection, where the sugar levels are measured to assure the maximum quality of our sweet nectar.

OVEN

After selection, the piñas are introduced in crafted ovens, slowly baked with hot steam. Our fagoneros take care of the long process to assure the perfect cooking and with that the taste that distinguishes us.

TAHONA

Also known as The stone mill is where the piñas are crushed with a volcanic stone wheel, slowly pulled by a mare until the baked agave release his sweet juice

FERMENTATION

The fiber of the crushed piñas is deposit is our containers, the moment in which the essence of our tequila is released.

DESTILATION

Once the fermentation process is over, the nectar is taken to our copper still where is distilled, releasing the true spirit of Tequila La Santa AHR

SILVER

Intensely brilliant and luminous, with silvery hues and strong body, allows enjoying its excellent distillation, leaving a trail of scents with a subtle endnote of cooked agave. Either straight or mixed, the nature of agave stands at all times.

REPOSADO

Golden hues and a sheen of green on a background of Straw yellow. This is a one-of-a-kind tequila thanks to the meticulous care it receives and its 8 months stay in the oak barrels. Its intense personality gives soft oak nuances on the nose and a dominant cooked agave flavor and woody notes on the palate.

AÑEJO

In the mouth, all its aromatic fullness unwinds. All this is the result of the great care that our tequila is subjected during its 24 months of aging. Clearly defined by the aroma of slow cooked agave and a delicate oak barrel endnote. Aged 2 years

EXTRA AÑEJO

The wisdom of time gives us its patience in this high-quality tequila with exquisites nuances of flavor, that has been aged in our best barrels for 5 to 10 years.

EXTRA AÑEJO CRISTALINO

The Only One Tequila. Aroma of Vanilla, Cinamon, and Caramel. Aged for 5 to 10 years.

	SILVER	REPOSADO	AÑEJO	EXTRA AÑEJO CRISTALINO	EXTRA AÑEJO
PRECIO DIST-PARTNER FOB	\$ 32,00	\$ 35,00	\$ 45,00	\$ 75,00	\$ 75,00
PROFIT	\$ 10,00	\$ 10,00	\$ 15,00	\$ 35,00	\$ 35,00
FINAL PRICE TO THE PUBLIC	\$ 42,00	\$ 45,00	\$ 60,00	\$ 110,00	\$ 110,00

