

OTOMI

TEQUILA PREMIUM



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SILVER

100% AGAVE

TEQUILA PREMIUM

CONT. NET. 750ml | EST. 2020 | 40% Alc. Vol.

THE HISTORY OF A CULTURE IN ONE BEVERAGE.

Tequila Otomi is an innovative brand in the market, established in 2020. It is a product that is obtained from years of experience in the world of tequila, with the origins and knowledge of one of the families that started the manufacture of tequila in Arandas, Jal. Being the fourth generation of tequila makers. Jonathan Gascón, founder of the brand started his company with the dream of transmitting the ancient wisdom of his ancestors, through a premium tequila that is characterized by its high quality standards of its product and family values.





HISTORY

The Otomí culture alludes to the native indigenous people of Mexico, whose origins go back before the time of the Conquest. According to historians, it is believed that the Otomi people were the first to settle on the meseta, or Mexican plateau. This town along with other natives of the region who had already tasted agave juices before the conquest, where agave was considered a sacred plant that they used for spiritual ceremonies,

were originally from the valley of Santiago de Tequila, which was named in 1530, inspired by the group of habitants of that area who were called tecuilos, among them the Otomi people. Name derived from the region where people worked a sacred stone "obsidian", this place was given the name of Tequitlán, from the Nahuatl tequitl, work, and tlan, place. Name that finally was changed to "Tequila".

A TASTE OF ANCIENT WISDOM

SILVER

A UNIQUE TEQUILA

Our products are subjected to high quality standards to offer our customers an exquisite flavor. We specialize in our product "Premium Silver Tequila", It is the purest essence of agave and is manufactured through an artisan process to provide a unique and special touch.

Alcohol Content:

40% Alc. / Vol.

Available in 750ml

Extraction: 70% tahona
30% roller mill

Origin: Jalisco, Mexico.

Distillation:

Stainless Steel Pot.



Smell: The intense expression of cooked agave is earthy with citrus and herbal notes.

Taste: Complex notes of cooked agave, a variety of herbal notes delicately sweet and a touch of spices.

Body and Color: Unripe, clean, silvery crystalline appearance, long body.



@tequilaotomi



otomitequila.com

A person wearing a purple shirt and khaki pants is using a traditional metal tool with a wooden handle to peel a pineapple. The tool has the word "OTOMI" engraved on its circular head. The background is dark, and the scene is framed by white geometric shapes on the left and right sides.

P R O C E S S

The process is carried out in a traditional and artisanal way. This is how we offer you a premium product with flavors and aromas of the best quality for its exquisite tasting.

AGAVE RECEPTION

The agave is the raw material for the elaboration of tequila, that is why we take care of the plants in their development stage, where we are interested in producing sugar and their other compounds efficiently. When it is received at the factory, the quality control department makes a physical assessment of the agave, including its freshness, size and maturity.





HORNADO DE COCCION
CAP. 40 TON

COOKING

The agave piñas, already cut, are cooked in rustic masonry ovens through the injections of steams to produce heat and generate the hydrolysis of the sugars in the agave. Obtaining cooked agave, cooking honey and discarding bitter honey.





EXTRACTION

The objective of this step is to extract the maximum amount of sugar from the cooked agave. The grinding is complemented by a traditional stone Tahona or mill train. At this stage of the manufacturing process is where the already cooked agave is torn and squeezed to extract the juices rich in sugar and free of fibers.





FERMENTATION

The agave juice is placed in the fermentation vats, where the yeast, through a biological process, will produce the transformation of the sugar into alcohol. We add the required nutrients and the right conditions to make this process as efficient as possible.



DISTILLATION

The product that comes out of the fermentation is passed to stills to carry out the distillation process, which aims to eliminate unwanted substances produced in the fermentation stage of our product. Later, it goes through a filtration process. At the end of this process, we will have a pure tequila that will have an approximate graduation of 55% Alc. by Vol.



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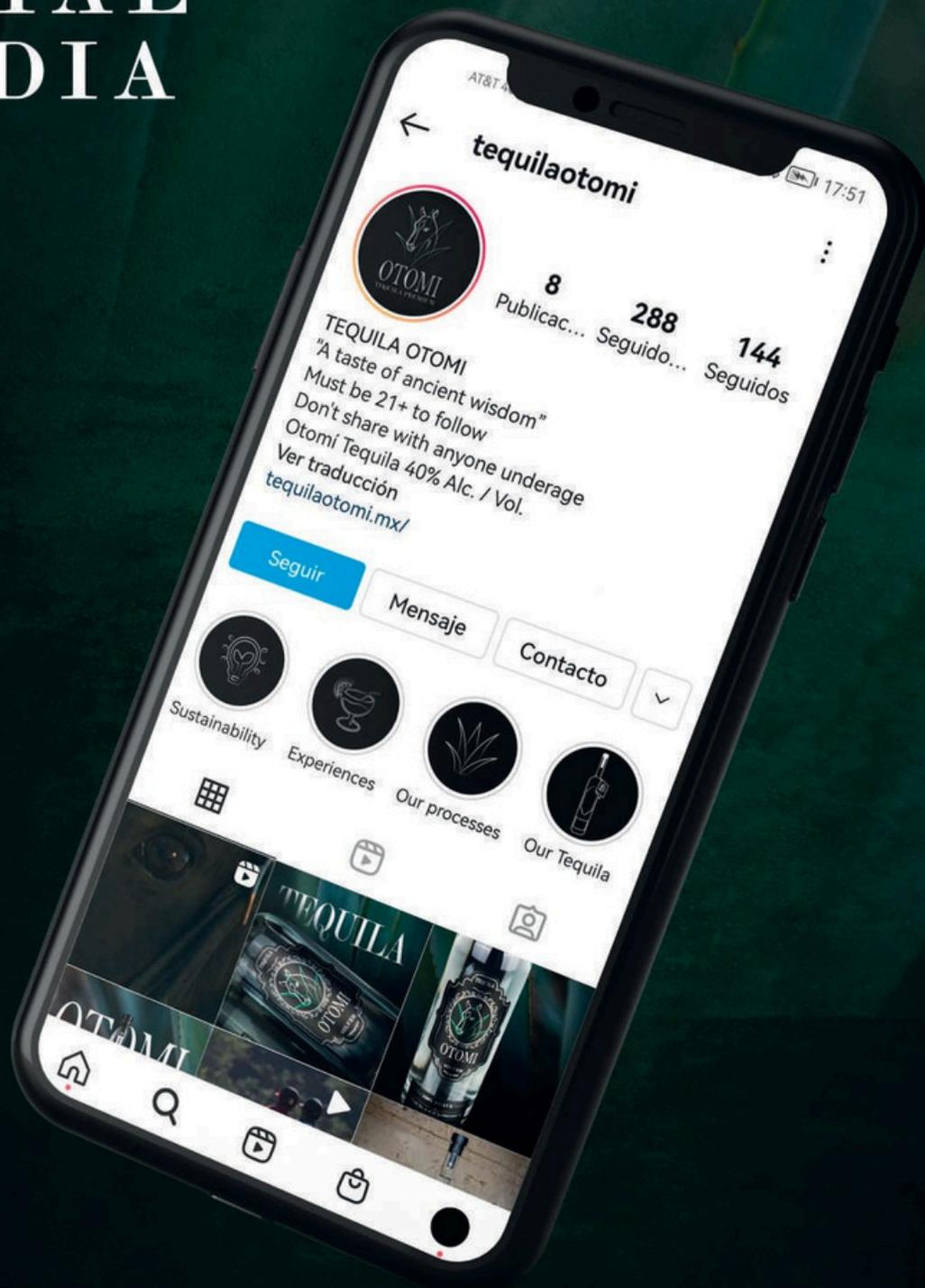
AGAVE

PREMIUM

TEQUILA OTOMI ARRIVED TO
INNOVATE THE MARKET.

2020 | 40% ALC/VOL

SOCIAL MEDIA



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PACKING LIST

Box: 12 bottles, 750 ml Bottle size: 2.9 inc x 2.9 inc x 12 inc. Bottle Weight: 1.70 lb Box measures: 12.5 inc x 9.5 inc x 13 inc Box weight: 41.88 lb Pallet Measures: 48 inc x 48 inc x 68.50 inc Pallet: 75 boxes.

CONTACT INFORMATION:

CA

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DISTRIBUTOR:

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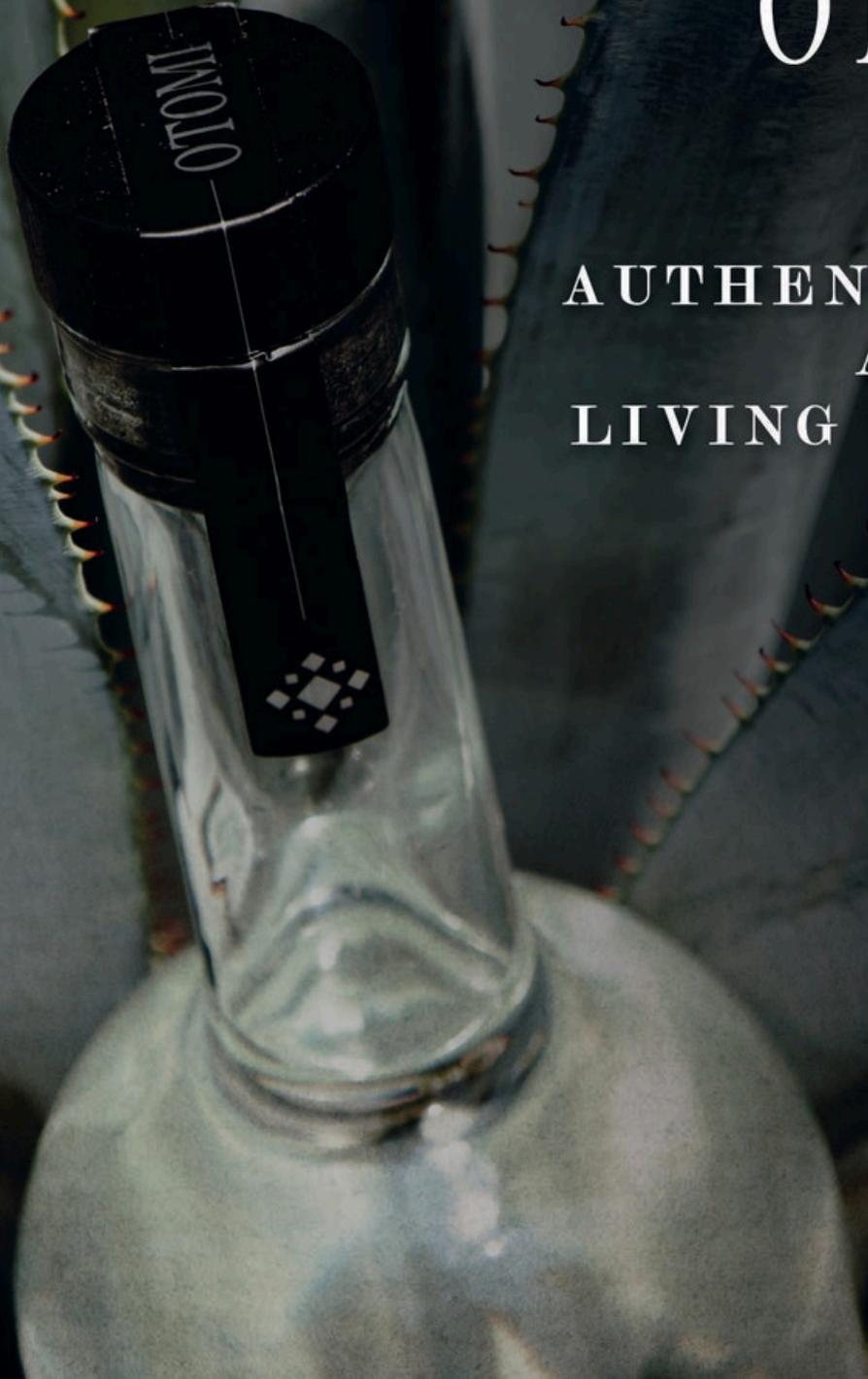
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OTOMI

AUTHENTIC FLAVOR
&
LIVING TRADITION.



DRINK RESPONSIBLY