

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.



BRUTAL AÑEJO

Combining the traditional añejo flavor with a brutal touch, its patient 16 months aging gives it a complex character. Created for palates that want to be amazed.

CATA INFO

Amber with bronze reflections

Mild aromas of vanilla and cooked agave, with hints of spice.

Combination of smoky notes of toasted oak with sweet notes of fruit and caramel.

Silky mouthfeel and an oak aftertaste.

16 months
French Oak Barrel
Tequila 100% Agave
Cont. Net. 750 ml
Alc. / Vol. 40%
Made in México
NOM 1477

VISUAL

AROMA

TASTE

AFTER



START WRITING NEW STORIES RESPONSIBLY

OUR TEQUILAS ARE:

- Made from 100% Blue Weber Agave, raised +8 years until maturity
- Hand-harvested and only from fields controlled by our distillery
- Slowly cooked for 48 hours in traditional brick ovens for a naturally sweet agave flavor
- Distilled twice, using traditional copper stills
- Aged for 16 months in medium-charred oak barrels.
- 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	2,063.1 lb
750 ml	6 bottles	78 cases



TINTANEGRATEQUILA

THE GREATEST DEALS ARE CLOSED WITH BLACK INK

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