



# EL JEFE TEQUILA



## EL JEFE BLANCO

### Characteristics

Clear with a light medium body  
Pepper and light spice on approach,  
with a smooth, balanced finish of  
agave and mint.

40% alc./volume (80 proof)

- 100% Blue Weber Agave
- Cooked 24 hrs in Autoclave Ovens
- Fermented for 7 to 10 Days
- Distilled 3 times
- Sourced with Natural Spring Water, Welled and Refined On-site
- Charcoaled Filtered with Plate and Frame Filtration System
- Proud Sponsor of WBC 140lb World Champion Jose Ramirez



## EL JEFE REPOSADO

### Characteristics

Aged a minimum of 3 months in used  
American Oak barrels previously  
housing California Cabernet  
Sauvignon.

Gold color with Medium Body

Light wood and cooked agave up  
front, followed by subtle vanilla notes  
and soft, yet spicy oak finish

40% alc./volume (80 proof)



## EL JEFE ANEJO

### Characteristics

Aged a minimum of 12 months in  
used American Oak barrels  
previously housing California  
Cabernet Sauvignon.

Amber color with Medium Body

Light wood and cooked agave up  
front, followed by subtle vanilla  
notes and soft, yet spicy oak finish

40% alc./volume (80 proof)



**MicroLiquor**  
SPIRIT AWARDS

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