



# PATRÓN

## TEQUILA TASTING ROOM

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### Available Selections

#### **Patrón Silver**

Patrón Silver is handcrafted from the finest 100% Weber Blue Agave and is carefully distilled in small batches at Hacienda Patrón distillery in Jalisco, Mexico.

#### **Patrón Reposado**

Patrón Reposado is handcrafted from the finest 100% Weber Blue Agave and is carefully distilled in small batches at Hacienda Patrón distillery in Jalisco, Mexico. It's then aged in a variety of barrels for three to five months.

#### **Patrón Añejo**

Patrón Añejo is handcrafted from the finest 100% Weber Blue Agave and is carefully distilled in small batches at Hacienda Patrón distillery in Jalisco, Mexico. It's then aged in a combination of French oak, Hungarian oak and used American whiskey barrels.

#### **Patrón Extra Añejo**

Patrón Extra Añejo is made from the highest-quality 100% Weber Blue Agave. Aged for a minimum of 3 years in American, French and Hungarian oak barrels, it features deep, nuanced flavors perfect for replacing whiskey in your cocktails.

#### **Patrón Extra Añejo 10yr**

Patrón Extra Añejo 10 Años is the oldest tequila made at the Hacienda Patrón distillery in Jalisco, Mexico. The finest 100% Weber Blue Agave is harvested, baked, distilled and then aged for an impressive 10 years in American oak barrels and hybrid American/French Limousin oak barrels. It is presented in a hand-blown glass replica of the very first Patrón bottle.

#### **Roca Patrón Silver**

Roca Patrón Silver is handcrafted from the finest 100% Weber Blue Agave at Hacienda Patrón distillery in Jalisco, Mexico. The agave is baked in small brick ovens for 79 hours and is then pressed by a two-ton volcanic stone tahona wheel.

#### **Roca Patrón Reposado**

Roca Patrón Reposado is made from the finest 100% Weber Blue Agave at Hacienda Patrón distillery in Jalisco, Mexico. The agave is baked in small brick ovens for 79 hours, is pressed by a two-ton volcanic stone tahona wheel and is aged in used American bourbon barrels.

#### **Roca Patrón Añejo**

Roca Patrón Añejo is made from the finest 100% Weber Blue Agave at Hacienda Patrón distillery in Jalisco, Mexico. The agave is baked in small brick ovens for 79 hours, pressed by a two-ton volcanic stone tahona wheel, and is then aged in used American bourbon barrels for 14 months.



**M A X I M Ó N**

