OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

La Flor Verde Tequila

Crafted from 100% Blue Agave sourced from both the highlands and valleys of Jalisco, this Blanco Tequila is matured for 3 to 5 years before harvest, yielding a silky and vibrant profile. Bottled by Mata Makers & Distillers in honor of Tío Perico, who began producing wines and spirits in Mexico in the 1950s, it embodies a legacy of craftsmanship and tradition. At 40% ABV (80 proof), this tequila highlights purity and freshness, making it ideal for sipping neat or as the foundation for classic cocktails.

WHAT MAKES THIS WINE UNIQUE?: It is crafted from 100% Blue Agave grown in both the highlands and valleys of Jalisco. This combination brings together the highlands' bright, floral notes with the valleys' earthy, robust character, creating a layered and balanced Blanco

GRAPE: 100% Blue Agave

VINIFICATION AND AGING: This Tequila Blanco is made from 100% Blue Agave, carefully selected from both the highlands and valleys of Jalisco to capture a balance of vibrant freshness and depth. The agaves are allowed to mature for 3 to 5 years before harvest, ensuring optimal ripeness and concentration. Once harvested, the piñas are cooked, crushed, fermented, and double-distilled to preserve the purest agave character.

LOCATION, SOIL, CLIMATE: Tequila originates in Jalisco, Mexico, where Blue Agave thrives in two distinct zones: the highlands (Los Altos) and the lowlands (Valle de Tequila). In the highlands, red volcanic soils and elevations above 1,500 meters produce agaves with higher sugar content, giving tequilas a rounder, fruit-forward character. In the lowlands, mineral-rich alluvial soils and a warmer climate yield earthier, more herbal agaves with pronounced structure. Jalisco's semi-arid climate, marked by warm days, cool nights, and seasonal rains, allows agaves to mature slowly over several years, concentrating flavors and sugars that define the spirit's depth and authenticity.

ALCOHOL CONTENT: 40%

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