

MONTEAGAVE

TEQUILA



The Sierra Madre,
transformed into character.

COMMERCIAL PORTFOLIO • 2026 EDITION

SANTA ROSA • MASCOTA • JALISCO

An origin that shapes our identity.

At more than 1,300 meters above sea level, the Sierra Madre Occidental defines Monteagave's landscape, rhythm, and character.

2025

Monteagave is born

4,265+ ft asl

Elevation of our agave fields



**“Patience creates
great tequilas;
time transforms them
into extraordinary ones.”**



THE MONTEAGAVE PHILOSOPHY

OUR FOUNDATION

Character begins in the field.

MOUNTAIN TERROIR

- 100% Blue Weber agave grown in the Mascota region.
- Matured for more than seven years to concentrate sugars and aromas.
- Biological and organic farming practices that respect the plant and its environment.



FROM AGAVE HEART TO BOTTLE

NOM 1649

Tradition, precision, and patience at every stage.



Harvesting / cooking



Milling



Fermentation



Distillation



Bottling

Four expressions. One shared essence.



750 ml • 38% Alc./Vol. • 100% Blue Weber agave

BLANCO • REPOSADO • AÑEJO • EXTRA AÑEJO

PURITY AT ITS SOURCE

TEQUILA BLANCO

Exceptionally mature agaves give life to a clean, fresh expression of remarkable character.

AROMA

Cooked agave · white pepper ·
herbal notes · white chocolate

PALATE

Smooth entry · natural sweetness · fresh,
clean, and lingering finish



BALANCE AND SMOOTHNESS

TEQUILA REPOSADO

Rested for at least four months in American oak barrels to develop complexity and texture.

AROMA

Cooked agave · vanilla · white pepper · subtle oak notes

PALATE

Structured entry · agave, vanilla, and oak · warm, balanced finish



EVOLVED CHARACTER

TEQUILA AÑEJO

Aged for at least twelve months in American oak for a deep, elegant expression.

AROMA

Oak · vanilla · chocolate · cooked agave · herbal notes

PALATE

Smooth and balanced · toasted oak · long, aromatic finish



THE ULTIMATE EXPRESSION

TEQUILA EXTRA AÑEJO

Aged for at least thirty-six months in American oak, crafted to be savored slowly.

AROMA

American oak · vanilla · chocolate ·
white pepper · fresh grain notes

PALATE

Silky and deep · agave seamlessly
integrated with oak · long, warm, lingering
finish



AN EXPRESSION FOR EVERY OCCASION

Tasting profiles and pairings across our collection

BLANCO

PURE AND VIBRANT

TASTING PROFILE

Cooked agave · White pepper
Herbal notes · White chocolate

PAIRING

Ceviche · Seafood
Citrus salads · Fresh cheeses

*Slightly chilled or in refreshing
cocktails*

REPOSADO

SMOOTH AND BALANCED

TASTING PROFILE

Vanilla · Caramel
Cooked agave · Herbal nuances

PAIRING

Tacos al pastor · Grilled chicken
Roasted vegetables · Semi-aged
cheeses

*Neat in a tequila glass or over one
large ice cube*

AÑEJO

DEEP AND ELEGANT

TASTING PROFILE

Chocolate · Vanilla
Toasted oak · Cooked agave

PAIRING

Beef cuts · Mole · Barbacoa
Aged cheeses · Dark chocolate

*At room temperature, in a wide-
bowled glass*

EXTRA AÑEJO

COMPLEX AND LINGERING

TASTING PROFILE

American oak · Vanilla · Chocolate
Whisky-like notes · Long finish

PAIRING

Nuts · Dried fruit · Aged cheeses
Chocolate desserts · After-dinner
sipping

Savor slowly in a balloon glass

WHY MONTEAGAVE

A brand born to compete through authenticity.

ORIGIN	Terroir of the Sierra Madre Occidental.	RAW MATERIAL	Exceptionally mature 100% Blue Weber agave.
CRAFT	Traditional production, carefully supervised.	PROFILE	Approachable strength and sensory balance.
PORTFOLIO	Expressions for a variety of occasions.	VALUE	Premium quality with a competitive commercial proposition.

OPPORTUNITY

A premium expression built for growth.

Domestic and export markets.

Distributors and premium liquor retailers.

Hotels, restaurants, and culinary experiences.



A clear story of origin, a complete portfolio, and a brand image ready for the premium market.

Let's talk about Monteagave.

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THE LAND. TIME. PATIENCE.

