

LEYENDA
DE
MÉXICO®



“*Con aroma de Mujer*”

TEQUILA MADE BY PROUD WOMEN,
AS A GIFT TO THE WORLD.

LEYENDA DE MÉXICO®

The most representative premium tequila in Mexico, from its roots and traditions to its history. In each bottle you will find a legend of love of our town and you can taste one of the finest tequilas made for the most demanding palates.

Its distillation process, oxygenation and a range ranging from white tequila with 24k gold to extra aged with 9 years resting in barrels make our Tequila a Legend.

A unique taste as a gift for the whole world.

Melly Barajas

Melly Barajas. Master Tequilera.



CONTACT US



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Tequila Leyenda de México

VINOS Y LICORES AZTECA, S.A. DE C.V.
Place of origin in Valle de Guadalupe, Jalisco.



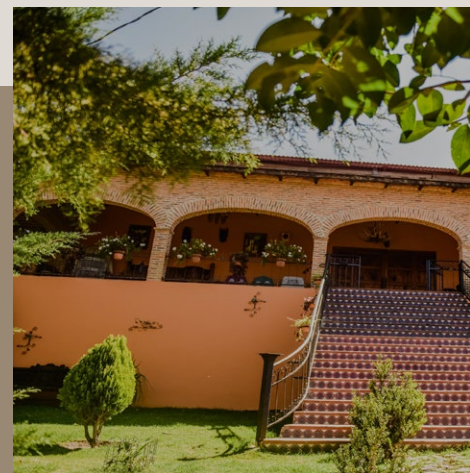
Our products were created for the strictest palates, in our factory, a home in the heart of Jalisco, where we pride ourselves on creating one of the best tequilas in Mexico, we take to the world a piece of our land, a story to tell, an illusion; in every drop it will tell you what our Mexico is like.



Tequila company proudly Mexican, with origin in the deepest of our history and roots. Undertaking with 100% Mexican capital.

Producing under the highest quality standards, in cultural, agricultural, human and professional elements.

We maintain the quality and tradition of making 100% Tequila Blue Agave Tequilana Weber, always giving added value, observing with satisfaction the fulfillment of the dreams of our clients and friends.



MASTER OF TEQUILA

The Mexican Melly Barajas decides to create legend in the tequila industry.

Fashion designer, lover of elegance and always at the forefront, proudly native of Guadalajara, Jalisco, state recognized for being rich in the production of tequila, Melly Barajas is now one of Mexico's leading tequila masters.

Her career as an entrepreneur began with the turn of fashion, but in her mind the memory and promise that she made to her father prevailed, creating a tequila in her honor. She decided to knock on several doors looking for help from different tequila producers until she found out who agreed to produce her first line of bottles.

Melly Barajas was not intimidated by a male-dominated tequila industry, the negative responses were her motivation, she had a goal and a dream to fulfill. Thanks to her drive and unshakeable spirit she became one of the few Tequila teachers, she made her way into the world of tequila and for the year 1999 she founded her own distillery, Raza Azteca. accompanied by a group composed mainly of powerful women.

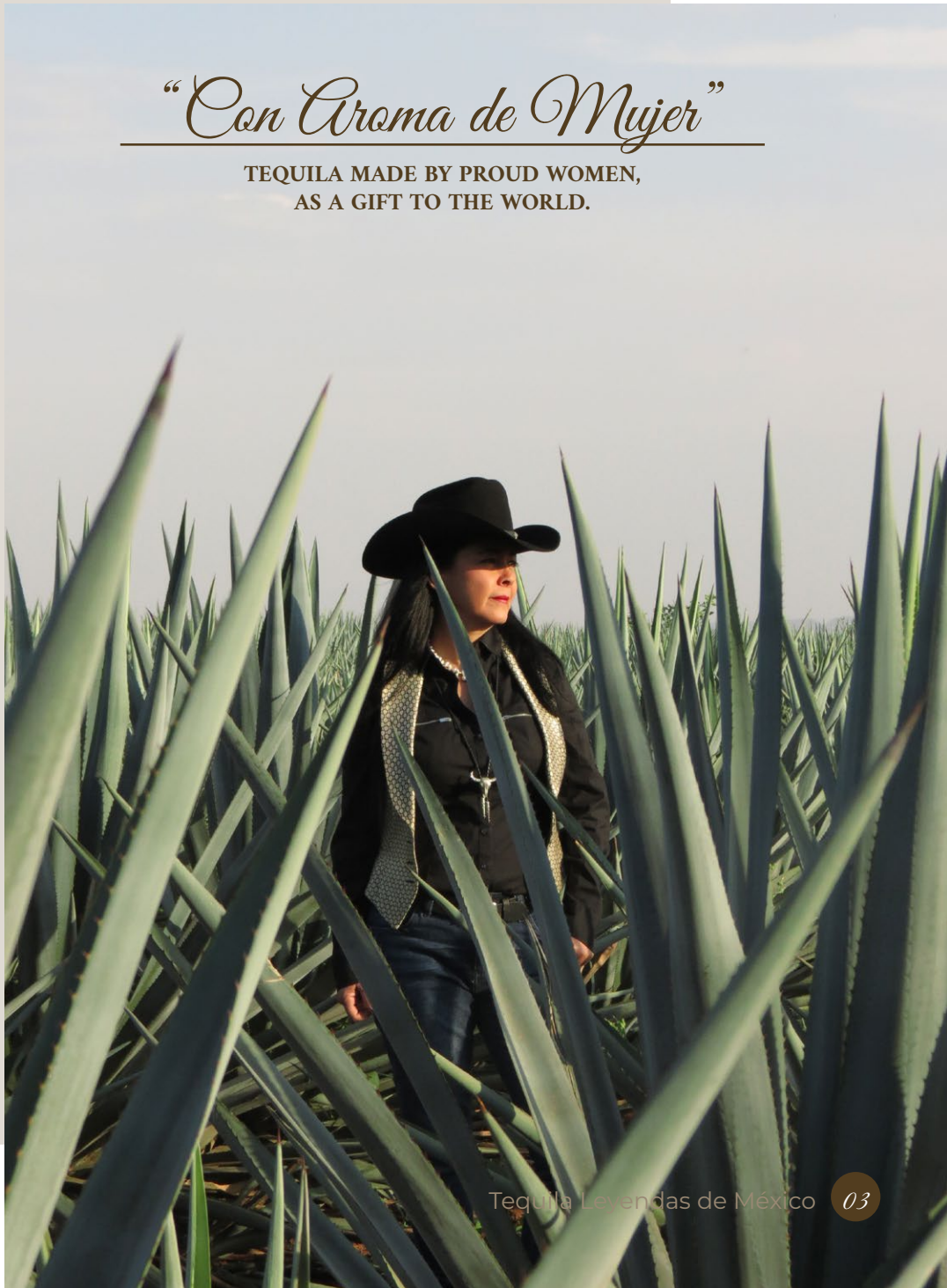
Initially the vacancies in the newly founded Aztec Race were for men and women, because the population in the vicinity was mainly female these were occupied by women, even for those that traditionally were for men. Slowly building a company full of hard-working, proud and unstoppable women.

Melly Barajas is known for being a woman who protects her people, knowledgeable about her

craft, strong and sometimes eccentric. A believer in hope and equality, she believes that women are no better or worse than men, but if it is more difficult to break through, "The sky is the limit."

"Con Aroma de Mujer"

TEQUILA MADE BY PROUD WOMEN,
AS A GIFT TO THE WORLD.



TEQUILA LEYENDA DE MÉXICO

Produced with passion and love to create a legend in our Tequila.

OUR HISTORY

Tequila Leyenda de México es 100% Agave Tequilana Weber,

Factory where only women participate dedicating love and the best attention to our Agaves and 100% Handmade products creating a tradition in our house.

It is par excellence the most the most representative premium tequila in Mexico, from its roots and traditions to its history. In each bottle you will find a legend of love of our town and you can taste one of the finest tequilas made for the most demanding palates, with a unique flavor as a gift for the whole world.

Leyenda de México is 100% artisanal tequila, avoiding the use of industrial machines, its distillery uses adobe ovens built with the soil where the blue agave is planted, this extends the cooking process from eight to twenty-four hours (with another 24 hours rest). Usually the next step, the fermentation, is accelerated with additives and lasts one to two days, but Melly Barajas allows the aging to occur naturally, which takes almost a week. All packaging components, such as labels, lids and bottles, are made in Mexico.

Its distillation process, oxygenation and a range ranging from white tequila with 24k gold to extra aged with 9 years resting in barrels make our Tequila a Legend.



Creating a History



Any good start gives way to a great history is why tequila is elaborated in a process that consists of a total of 7 phases for its elaboration and each one includes a specific step and crucial for the obtaining of a quality product. Our first stage begins on the land where the blue agave Tequilana Weber is grown.

Let's find out how tequila is made from the agave plantation to the step-by-step packaging.

Procey



CULTIVATING A HISTORY

1. Agave selection

Every good start gives way to great story that's why our first stage begins in our land where the Blue Agave Tequilana Weber is cultivated. We select the best plants to be planted only in lands of Los Altos de Jalisco, here we expected about 9 years to reach maturity, and the plant can give us their best honeys.



PERFECT JIMA

2. Agave pineapple

When the plant is ready and has a giant pineapple in the center, it begins the JIMA process that consists in cutting the leaves, letting the heart of the agave.

AGAVE SEDUCTION

3. Baked

When the agave arrives to the factory the process of this elixir of Gods begins.

The pineapple is cut into 4 parts to be accommodated in the masonry ovens, where it is allowed to cook slowly, for approximately 24 hours.

After a day of rest you will be ready for grinding.





GOLD PIECES

4. Grinding

The cooked agave is taken to the mills to be squeezed obtaining a delicious and aromatic juice called mash, which is balanced in sugars and temperature.

THE CARE OF A LEGEND

5-6. Fermentation & distillation

Once the mash is placed in the fermentation vats, we wait patiently for nature to do its own thing, turning the aromatic sugars into delicious spirits. Giving its way to the last step of this transformation.

In stainless steel stills with copper coils and by steam, we do a double distillation process, in sections of elements leaving only the heart of the Agave, we create an extraordinary Tequila.



Handmade



TIME TO CREATE

7. In barrel & bottling

When the tequila is obtained, is destined to the corresponding areas for oxygenation and then to the packaging section. If its destination is barrels it comes our next decision in which Tequila it will become, that can be from a young tequila, to an Extra Aged that takes from 3 to 9 years to be perfectly aged.



VINOS Y LICORES

FAMILY

LEYENDA DE MÉXICO

CA, S.A. DE

Blanco

TEQUILA 100% AGAVE
Handcrafted & oxygenated

COLOR

Bright and luminous, with silver shades and gray flashes, with a great body.

AROMA

Delicate sweet aroma of cooked agave and the herbal tone of raw agave, delicate spicy aromas such as anise, cinnamon, black pepper and herbal tones of mint and peppermint. Hint of fruit like pear, cherry, peach and sweet pineapple and citrus as lemon and grapefruit. They define their well accomplished style.

TASTE

Powerful, silky, intense and sweet, fruity, spicy, herbal personality and long finish.

- Balanced
- It must be oxygenated 5 minutes before tasting.
- Tasting temperature 16 °C



CRAFTED TO ENJOY RESPONSIBLY



MASTER BOX

UNITS PER CASE PIECES	CASE (in)			WEIGHT (lb)
	LENGHT	WIDTH	HIGH	NET
6/750 ml	11.81	7.85	8.86	27.77

PALLET

CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	NET WEIGHT
15	6	90	2,268.56

Blanco

TEQUILA 100% AGAVE
Handcrafted & oxygenated

WITH 24K GOLD FLAKES

COLOR

Bright, luminous, with silver shades and gray flashes, with a great body.

AROMA

Delicate sweet aromas of cooked agave and the herbal tone of raw agave, delicate spicy aromas such as anise, cinnamon, black pepper and herbal tones such as mint and peppermint. Fruit sparkles like pear, cherry peach and canned pineapple and citrus fruits such as lemon and grapefruit. They define their well accomplished style.

TASTE

Powerful, silky, intense and sweet, it confirms its fruity, spicy and herbal personality. Of great permanence in the mouth..

- Balanced
- It must be oxygenated 5 minutes before tasting.
- Tasting temperature 16 ° C



CRAFTED TO ENJOY RESPONSIBLY



MASTER BOX

UNITS PER CASE PIECES	CASE (in)			WEIGHT (lb)
	LENGHT	WIDTH	HIGH	NET
6/750 ml	11.81	7.85	8.86	27.77

PALLET

CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	NET WEIGHT
15	6	90	2,268.56

LEYENDA DE MÉXICO®



Wixánika
SPECIAL EDITION



Reposado

AGED FOR 6 MONTHS

TEQUILA 100% AGAVE
Handcrafted & oxygenated

COLOR

Brilliant gold obtained from more than 6 months of rest.

AROMA

Aromatic cooked agave, vanilla and caramel, subtle notes of mint, peppermint and peach. Increasing its powerful tone of caramel and vanilla by its aging in the barrels..

BODY

Silky and smooth profile with a well-balanced body and a elegant texture on the palate.

TASTE

Exquisite on the palate, fresh and clean with a touch of oak and a warm finish with hints of cooked agave.



CRAFTED TO ENJOY RESPONSIBLY



MASTER BOX

UNITS PER CASE PIECES	CASE (in)			WEIGHT (lb)
	LENGHT	WIDTH	HIGH	NET
6/750 ml	11.81	7.85	8.86	27.77

PALLET

CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	NET WEIGHT
15	6	90	2,268.56

LEYENDA DE MÉXICO®



Wixánika
SPECIAL EDITION



Añejo

AGED FOR 3 YEARS

TEQUILA 100% AGAVE
Handcrafted & oxygenated

COLOR

Bright dark amber with golden hues.

AROMA

Subtle vanilla aroma, cooked agave, almonds and roasted hazelnuts, with light olives and caramel notes, and a persisting fruity scent.

BODY

Silky and smooth profile with a well balanced body. Persistent legs due to its sedocity thanks to its more than 3 years in barrels.

TASTE

Velvety taste as it touches the mouth. Due to its 3 years aging in barrels and the combination of white oak barrels and french barrel it has more pronounced notes of almonds and roasted hazelnuts, cooked agave and vanilla. Excellent to drink with a good coffee and a cigar, especially for the most demanding palates.



CRAFTED TO ENJOY RESPONSIBLY



MASTER BOX

UNITS PER CASE PER CASE PIECES	CASE (in)			WEIGHT (lb)
	LENGHT	WIDTH	HIGH	NET
6/750 ml	11.81	7.85	8.86	27.77

PALLET

CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	NET WEIGHT
15	6	90	2,268.56

LEYENDA DE MÉXICO®



Wixánika
SPECIAL EDITION



Extra Añejo

TEQUILA 100% AGAVE
Handcrafted & oxygenated

AGED FOR 9 YEARS

COLOR

Dark amber with copper shades.

AROMA

Intense and refined toasted hazelnuts and almonds aroma, vanilla with a persisting cooked agave and smooth chocolate notes.

BODY

Creamy with a delicate texture

TASTE

Due to their balanced 9 years aging in american and french white oak barrels with canadian oak chips, the notes of wood, cooked agave, vanilla, hazelnuts and roasted almonds, black olives and chocolate become much more intense. Strong flavor leaving it all on the palate.



MASTER BOX

UNITS PER CASE PER CASE PIECES	CASE (in)			WEIGHT (lb)
	LENGHT	WIDTH	HIGH	NET
6/750 ml	11.81	7.85	8.86	27.77

PALLET

CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	NET WEIGHT
15	6	90	2,268.56

LEYENDA DE MÉXICO®



Wixánika
SPECIAL EDITION



LEYENDA DE MÉXICO®

TEQUILA 100% AGAVE
Handcrafted & oxygenated



Wixárika

SPECIAL EDITION

CRAFTED TO ENJOY RESPONSIBLY

Available in
EXTRA AÑEJO

AGED FOR 9 YEARS

Tequila Leyenda de México Wixárika Special Editions comes from the culture and popular Mexican arts appreciation. Inspired by the enigmatic beauty of Wixárika traditional art, the patterns in each bottle tell us a beautiful love history.

MASTER BOX

UNITS PER CASE PIECES	CASE (in)			WEIGHT (lb)
	LENGTH	WIDTH	HIGH	NET
6/750 ml	11.81	7.85	8.86	27.77

PALLET

CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET	NET WEIGHT
15	6	90	2,500 lb

DEVELOPED by



Digital
Innovation
Company

TEQUILALEYENDASDEMEXICO.COM

LEYENDA DE MÉXICO®

“Con Aroma de Mujer”

TEQUILA MADE BY PROUD WOMEN,
AS A GIFT TO THE WORLD.

