





SUAVECITO ROOTS...

- Founded by Bill Foss in 2008, Bill was destined to make the best-tasting tequila using only the highest quality blue agave and a one-of-a-kind proprietary formula.
- Suavecito's blue agave farm owned by Mr. Foss is located in the soil-rich mountains of Jalisco, Mexico. The higher altitude and richer soil produce a rare plant which contains more sugar and a superior juice for tequila.
- Working with experts for several years, Bill created a proprietary tequila formula so imbibers could enjoy the unique flavor profile of the blue agave liquor while reducing the tequila burn.
- Suavecito delights tequila drinkers with its bold and innovative take on the tequila tradition.



MOUNTAIN GROWN

- Our blue Weber agave plants are grown in the rich red soil of the Jalisco, Mexico highlands – producing smaller plants which contain less water and higher quality sugar.
- Less than 10% of blue agave tequila plants are grown in this rich, mountain soil.
- The soil is strictly tested and managed by a team of growers to assure top growing conditions and consistent quality.

DISTILLATION

- We distill Suavecito twice to enhance the smooth flavor and maximize aroma.
- The slightly lower proof, 70 proof, 35%, enables the flavor profiles to be highlighted with every sip.

AGED TO PERFECTION IN AMERICAN WHISKEY BARRELS

• Reposado and Anejo are aged in American oak whiskey barrels for their warm jewel colors, woodsy aromas, and premium flavors of vanilla, caramel, and chocolate.

AGAVE NECTAR

• <u>Suavecito is the only tequila which adds 2% blue agave nectar</u> back into the tequila to give it just a touch of sweetness and curtail the typical tequila burn – so it can be sipped or mixed by even the most novice tequila drinkers.





SUAVECITO BLANCO

Appearance: crystal clear, medium tears

Aroma: grass and agave, olive and fig

Initial Taste: light floral and sweet agave

Spirit Body: citrus

Finish/Aftertaste: long mild mint finish, hint of olive

Fresh, grassy, and un-aged taste. This smooth tequila is mixfriendly and and can be enjoyed in your favorite recipe, chilled, or even on the rocks.



SUAVECITO REPOSADO

Appearance: Medium straw, medium tears

Aroma: Agave and spice, light wood & bourbon

Initial Taste: Agave, hint of cherry

Spirit Body: Woody, agave with grass

Finish/Aftertaste: sweet wood finish, light vanilla &

caramel

Rested for 6-8 months in American whiskey barrels. Best enjoyed straight or in a fresh cocktail.





SUAVECITO ANEJO

Appearance: Copper, rosy hues, slow tears

Aroma: Sweet agave, wood and cherry

Initial Taste: Burnt sugar and agave

Spirit Body: Agave with light smoky wood

Finish/Aftertaste: Mint and chocolate sweetness

A blend of 2 year-old Anejo 60% and 7 year-old Extra Anejo 40%. A super premium tequila with a golden warm amber hue. A true sipping tequila. Best enjoyed while taking your time to savor every drop. Represents 55-60% of sales monthly





Coming soon...





AWARDS & RECOGNITION



AFICIONADO





2013 Brands of Promise Awards, Infused Category

March 16, 2014 by Lisa Pietsch

BLANCO

REPOSADO











REPOSADO

ANEJO



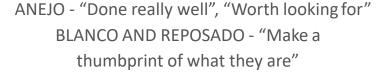








2013 – EXCELLENCE IN RETAIL DENVER INTERNATIONAL
SPIRIT COMPETITION
2014 – GOLD





In 2015, Forbes Magazine contacted ten tequila experts from all around the United States. Forbes asked them only one questions, "What is the best tasting tequila sold in the United States?" (There are over 2,000 tequilas sold in the United States.) The next week, on the front page of Forbes Magazine there was only a picture of Suavecito Añejo. The experts know how good Suavecito is.

MOST IMPORTANTLY: TEQUILA DRINKERS AGREE...
SUAVECITO IS THE SMOOTHEST!



Thank you,

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