





History about the legendary Tequila Hacienda Mexicana El Llano is based on an ancient script that dates back to the year 1703, it is known that the Tequila El Llano is one of the oldest tequilas in the world.

This tequila was produced using the best agave and purest water of the Rio Grande in the area in Jalisco.

The inheritance of Tequila Hacienda Mexicana El Llano and its quality continues to flourish until today as the best tequila for the great connoisseurs of the world.

Enjoy the bouquet and flavor of this legend, straight or accompanied, in a margarita or with your favorite juice or soda, in the rocks or in any of our recipes.





This brand of tequila remotes to the XVIII and XIX centuries from one of the principal haciendas in the State of Jalisco, Mexico.

The production of this brand of tequila was suspended when the land was expropriated and the factory destroyed by fire around 1920 during the Mexican Revolution.

The name and glory of this prestigious tequila has been rescued and it is once again being produced according to the original recipe so that everyone will be able to enjoy it.





The owners of this hacienda exported their highly prestigious tequila to many different countries around the world winning many awards and fame. Paris in 1900, New York in 1901, St. Louis, Missouri in 1904, at the Jalisco exposition of tequila in 1902 and in San Antonio Texas in 1910.





All of our tequilas are presented in our handmade blown glass unique bottle.



SILVER

(MONTHS -0)

COLOR

Transparent with silver tones.

SCENT

Cooked agave and olives.

FLAVOR

Agave cooked with plum tones.



REPOSADO

(MONTHS -6)

COLOR

Amber clearly.

SCENT

Cooked agave and a wood tone.

FLAVOR

Agave with tones of vanilla and wood with aftertaste of nut.



AÑEJO

(MONTHS -18)

COLOR

Dark amber.

SCENT

Cooked agave, wood and tones of peanut.

FLAVOR

Agave cooked with tones of caramel, wood and nut.



EXTRA AÑEJO

(MONTHS -40)

COLOR

Dark caramel

SCENT

Agave cooked and excellent wood balance.

FLAVOR

Cooked agave, wood, plum, chocolate, raisin, and vanilla exquisite aftertaste.



CONTACT US

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