



TEQUILA MANDALA BLANCO 100% DE AGAVE

Made in small batches, with the most mature agaves, full-bodied, distinguished by a sweet flavor and aroma of agave cooked in traditional brick ovens.

Color: Crystal clear.

Aroma: Herbal, Citrus and fresh

Taste: Soft and exquisite, leaving a unique sweet finish of cooked agave.



TEQUILA MANDALA REPOSADO 100% DE AGAVE

Made with the selection of the best agaves in its optimum point of maturity, passing through a traditional brick oven and subsequently aged in Sherry Cask Barrels.

Color: Light amber.

Aroma: Wood, cooked agave, light raisin.

Taste: Soft, with a substantive presence of oak notes and cooked agave.

Aging: 8 months in Sherry Cask barrels.



TEQUILA MANDALA AÑEJO 100% DE AGAVE

Of meticulous care in its process and elaborated with the selection of mature agaves that is cooked in brick ovens, receiving a double distillation to reach the perfect taste. Aged 24 months in Sherry Cask barrels helping to achieve an exquisite body of unequalled flavor.

Color: Intense gold with golden shades.

Aroma: Roasted French oak, cooked agave.

Taste: Soft, fruity and sweet, leaving a finish that is persistent and pleasant to the palate.

Aging: 24 Months in Sherry Cask barrels.



TEQUILA MANDALA EXTRA AÑEJO 100 % AGAVE

Elegant with great body, aged for a minimum of 3 years in a blend of French white oak and cognac barrels. Dedicated to those that love the extraordinary and special.

Color: Marvelous dark amber.

Aroma: Intense fruits and toasted oak.

Taste: Addictive with a long and profound finish, leaving a harmonious soft flavor, sweet with hints of oak and vanilla.

Aging: Minimum of 3 years in a blend of French white oak and Cognac Barrels.

