



REAL ZEPEDA



CLASSIC SILVER

BRAND NAME | CATEGORY | TYPE | AGE | ALC. VOL% | SIZE | BOTTLE/CASE | CASE/PALLET |

1. The product is from what category e.g., imported vodka, domestic vodka, flavored vodka?

Tequila - Silver. Imported spirit. Bottled and Produced in Mexico.

2. Where is the product produced? Tequila, Jalisco. Mexico

3. Is there anything distinctive about the products or the distillery's history?

We have a unique story with farm to bottle model process. The most important pieces of Real Zepeda lie in authenticity, family and tradition, and social responsibility. Real Zepeda is a family-owned, artisanal tequila that aims to represent the hard-working communities of Jimadores in Mexico and immigrants here in the United States. Real Zepeda is an inventive tequila for discerning palates. We bridge a legacy of stewardship with elevated craftsmanship, creating a kinship of timeless taste. A father-and-son brand that highlights family values as the root of its products. Explore The Story of Real Zepeda Tequila

4. What is the product made from? 100% Blue Weber Tequila Agave.

5. Is there anything unique about the distillation process?

We remove more harmful alcohols in our distillation process than the industry standard. These types of alcohols, known as "heads" and "tails," take more time and energy to remove, but the result is a much more pure and friendlier tequila.

6. What is the flavor profile of the product?

Herbal & Alcoholic finish with notes of earthiness and agave nectar.

7. List any recent awards or important recognitions the product has received:

Silver Medal – Tequila and Mezcal Challenge & Silver Medal – Spirits Bartender Awards

8. Give at least one serving suggestion for this item:

Please look at our recipe book. The best way to use this product is with natural fresh fruit juices or spicy mixtures in a fresh cocktail. You can also drink it neatly for an authentic experience.

9. Please give a brief product description (that we will use in our POS):

Silvery shades, transparent of great purity coupled with a robust body, perceiving the maturity of the agaves. The aroma of cooked agave predominates, abundant with wild fruits and herbs. The sweet taste of agave nectar, as well as fresh and soft fruit flavors, gives character to a great taste of a well-achieved tequila.

10. Is there any other information the consumer would find informative or important in determining their product selection?

Classic Silver is a Tequila with alcoholic and earthy notes. Since Classic Silver 100% has a strong finish, its unique herbal note allows the mixologist to have a very unique signature cocktail. Elegant and smoky agave presence, with a strong finish and smooth taste. Real Zepeda has 5 main differences in its process that make it stand out from the competition: Harvesting, Cooking, Distillation, Aging, and the quality of barrels.