

# E. CUARENTA

## TEQUILA *From E-40*

E. Cuarenta Tequilas, or E-40 in Spanish, are produced and bottled by Casa Maestri at Destiladora Del Valle de Tequila in Tequila, Jalisco, Mexico. NOM 1438. We use open-source agave from both the highlands and lowlands of Jalisco to create our unique flavor profile. Our tequila is produced with old world techniques, like using stone ovens to cook the agaves and pot stills for double distillation. The entire lineup delivers an incredibly balanced spirit with lush agave flavors throughout.



### **E. Cuarenta Blanco**

*E. Cuarenta Blanco is un-aged and presents bright, fresh 100% blue agave on the nose and a wonderful balance over the palate.*



### **E. Cuarenta Reposado**

*E. Cuarenta Reposado is aged for 2 months in used, American oak barrels. The reposado is light amber in color and delivers hints of vanilla and caramel in concert with cooked agave flavors.*



### **E. Cuarenta Añejo**

*100% blue agave tequila is aged for 12 months in used, American oak barrels. The añejo has a rich amber color and medium body. An elegant sipper with rich agave and wood characteristics.*



# E-40

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