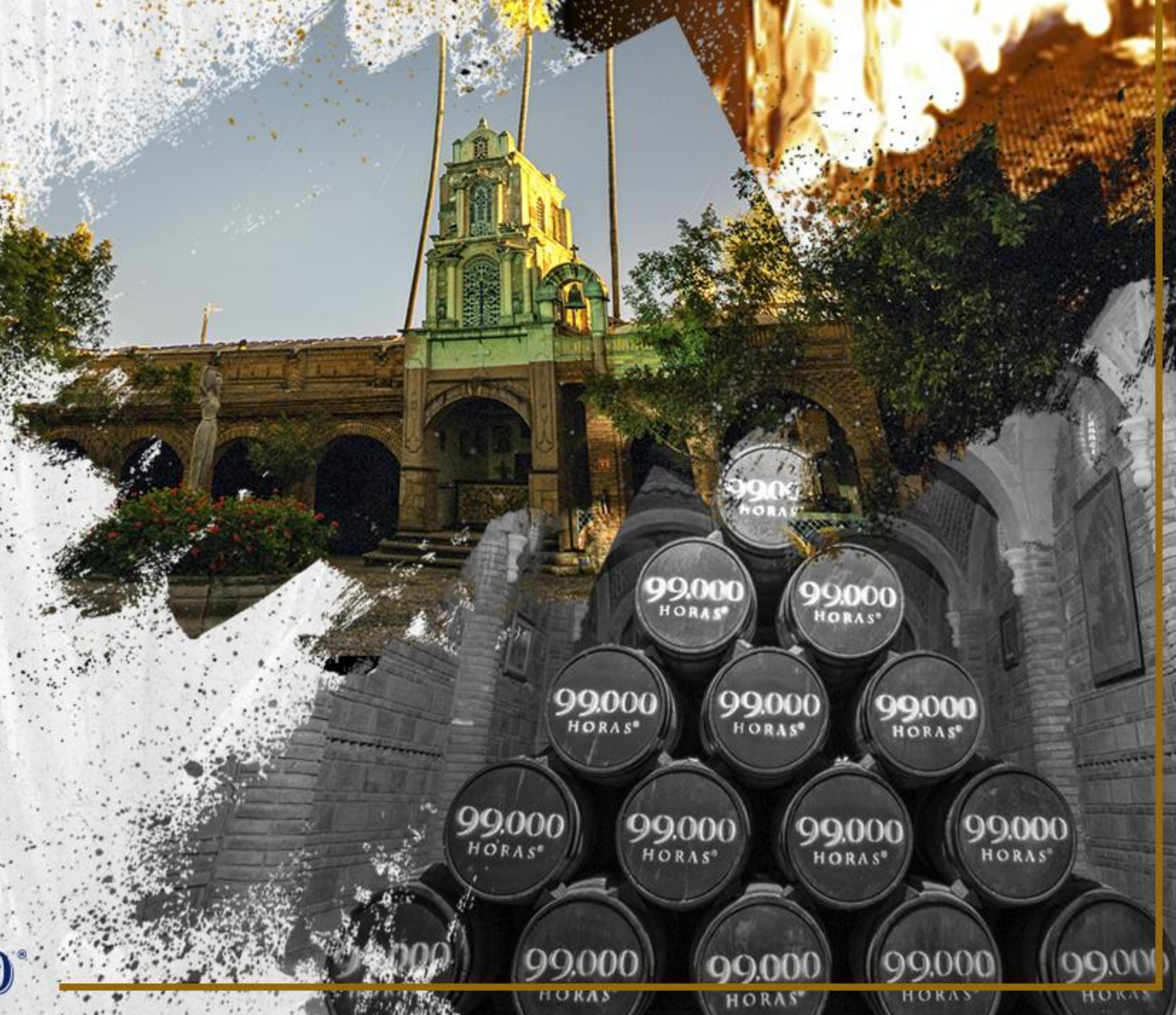


TEQUILA CORRALEJO®

✦ 100% DE AGAVE ✦



TEQUILA
CORRALEJO
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HISTORY: HACIENDA CORRALEJO

A MAGICAL & AUTHENTIC PLACE

- Hacienda Corralejo was established in 1700, located in Penjamo, Guanajuato, Mexico, also is the birthplace of Don Miguel Hidalgo y Costilla, renowned for launching the Mexican War of Independence (1810).
- In fact, we are among only a chosen few tequila companies granted the right to produce tequila in a province other than Jalisco.

www.tequilacorrалеjo.mx
www.fraternitiespirits.com

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OUR UNIQUE CRAFT BOTTLE

GLASS FACTORY – BLUE DREAM

- **The aim was to find something different and unheard** that will revolutionise the market.
- From this desire arose the **dream of building a glass factory that would meet the brand's needs in an innovative and creative way.**
- Corralejo's mission has since been to **offer its customers quality drinks sold in creative presentations** that underscore their Mexican identity.
- **ECO-FRIENDLY**, We recycle the 70% of the glass.

CORRALEJO, nowadays



More than 500 employees



Global Presence, 5 continents and 80 countries

- 1 Hacienda & Museum
- 1 Glass Factory
- 3 National Warehouses
- 9 International Warehouses
- 4 Architectural complexes
- Visitor Center: 10,000 Cask Barrels, Glass & Tequila Retail Shop etc...





The Blue Agave such as Tequila Corralejo, was born with all this uniqueness, stunning, majestic and mysticism in the mexican lands, and its shown through the fussion of our emblematic bottle and the Blue agave plant, the golden color represents our tequila as a nectar that embrace leyends, culture and traditions with a high value.

Our stamp, represents the Independence symbol that the Insurgentes Movement was use in the Independence Battle and it's in the heart of our Bottle.



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TEQUILA CORRALEJO PRODUCTION PROCESS



JIMA - AGAVE HARVESTING



RECEPTION



COOKING & MILLING



BULKS



2nd DISTILLATION - Rectification



1st DISTILLATION SCHREDDING



FERMENTATION



AGING



DILUTION



BOTTLING



DISTRIBUTION



I. JIMA / AGAVE HARVESTING

- Our agave takes 6-8 years to grow before becoming fully ripe for the harvest, or jima. At this point, our jimadors remove the leaves with the COA (A special and artisan long Knife) to leave just the piña, which is taken to the Hacienda to make into tequila.
- Corralejo tequila is exclusively made with 100% Blue Weber agave, hand harvested from our fields in the state of Guanajuato.





COOKING PROCESS

After the jima, or harvest, the agave piñas are slow-cooked between 30 - 36 hours in stone clay ovens at the Hacienda Corralejo, then rested for 12 hours in the traditional way

MILLING PROCESS

The cooked agave then passes through the milling shredders and the juice is extracted. This juice is perfect between 11 and 12 brix, providing just enough sugar to ferment into alcohol.

HOW DO IT LOOKS?



FERMENTATION PROCESS

Then transferred into our 19,000 liter fermentation tanks where it will rest with a specially formulated yeast strain, "LCORRA1," for 36 hours to 40 hours at a temperature between 30 to 35C° (Controlled Fermentation)

ISOLATED YEAST: LCORRA1. This yeast strain is unique to our tequila and specially cultivated from the very first press of our estate Blue Agave.

Sheltered and Developed and in partnership with the chemists at the Universidad de Guanajuato and Corralejo labs, it's a crucial factor that gives us more control over the final flavors and aromas of our tequilas while instilling a true sense of place

DISTILLATION PROCESS

The fermentation juice passes into the distillation process.

The first distillation or First Ordinary Distilled takes place in a continuous still, or column still, and results in a tequila that is 45% to 55% alcohol by volume.

DISTILLATION PROCESS

The second distillation “RECTIFICATION” takes place in an Alembic copper pot still, The second distillation results in tequila that is 75% - 85% alcohol by volume.

AGING PROCESS

- American OAK, French Limousin and Mexican Oak-Encino (Fudres & Barrels).
- Once the barrel have been filled, CRT has to be present and approve, certificate and seal the casks.
- When the ageing process are complete, CRT has to be present once again to validate the time and take some samples to certificate the product before it pass to the bottling process.



PRODUCTS



TEQUILA
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CORRALEJO BLANCO

100% agave tequila Distilled from 100% blue agave and bottled directly from copper stills. Its crystal clearness and brightness reflect purity and genuine character. Corralejo Blanco Tequila could be either an invitation to have an aperitif, or the basis for a delicious and fresh cocktail.

Color: Crystalline with silver nuances of great brilliance.

Aroma: Raw agave with intense citrus and herbal tones.

Finish: A fusion between raw and cooked agave is perceived, achieving a perfect balance with citrus and herbal notes.

Alcohol content: 38% - 40%.

Perfect Serve: Caballito (Room temperature / Cold)
Caballito (Room temperature) / you can add some salt, sangrita & Lemon Cocktails.



PERFECT PAIRING



- Seafood, Light Fish, prawn, scalopp, lobster, crab.
- Poultry Meat: Duck, chicken, Turkey
- Fresh Fruits
- Guacamole

CORRALEJO REPOSADO

100% agave tequila, obtained from the double distillation of fermented musts from weber's blue agave.

Corralejo Tequila has a mild flavor with a strong character. It has a wide range of tones derived from the American, French and Mexican oak wood (Fudres of 17,000 and 25,000 lt) in which it is rested.

The color of our product denotes great depth compared to the blue of the agave fields, the sky and the sea.

Color: Golden yellow with brilliant light flashes.

Aroma: Agave cooked with refreshing grapefruit and lime citrus notes.

Finish: Smooth citrus notes with a lingering flavour evoking vanilla wood tones.

Alcohol content: 38% - 40%.

Perfect Serve: Caballito (Room temperature) / you can add some salt, sangrita & Lemon
Glass with Ice and citric peel garnish
Cocktails.



PERFECT PAIRING



- Poultry Meat: Duck, chicken, Turkey
- Pork
- Cheese
- Chocolate
- Grilled Prawn

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CORRALEJO AÑEJO

100% agave tequila, obtained from the double distillation of fermented musts from weber's blue agave. Aged for 12 months in American oak barrels of 200 L with a slightly burned inside. This tequila exemplifies to perfection the skills of master tequileros.

Color: Golden with amber light flashes.

Aroma: Sweet notes of coffee and nuts.

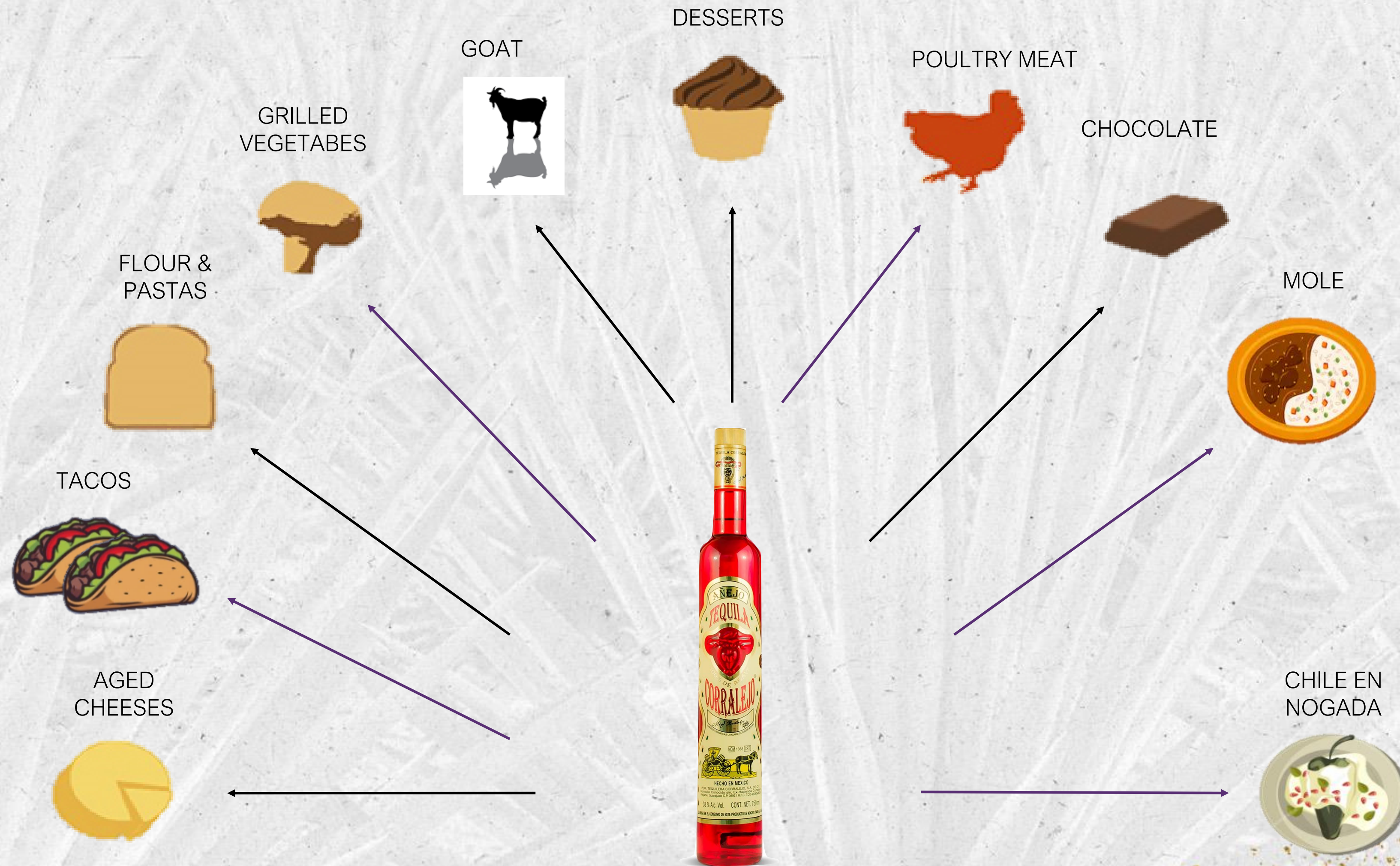
Finish : Silky with intense wood flavor and smoky tones.

Alcohol content: 38% - 40%

Perfect Serve: Tequila Riedel Glass (Sipping)
Caballito (Room temperature)
Glass with Ice & citric peel garnish
Sophisticated Cocktails.



PERFECT PAIRING



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GRAN CORRALEJO AÑEJO

100% agave tequila, aged for 2 years in American oak barrels. A product of great excellence to be savoured in order to appreciate the flavour produced by time and the work that went into making its majestic bottle.

Colour: Ochre with highly intense light flashes.

Aroma: Rich tones combined with woody notes of chocolate, vanilla and walnut.

Finish: Silky with sweet tones, finishing with a lingering wood taste on the palate.

Alcohol content: 38%.

Perfect Serve: Tequila Riedel Glass
Caballito (Room temperature)
Glass with Ice & citric peel garnish
Sophisticated Cocktails.



PERFECT PAIRING



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AWARDS



San Francisco world Spirits competition 2007 Double Gold Tequila Corralejo Reposado.

San Francisco world Spirits competition 2009 Double Gold Tequila Corralejo Reposado.

San Francisco world Spirits competition 2019 Double Gold Tequila Corralejo Reposado.



San Francisco world Spirits competition 2008 Gold Tequila Corralejo Blanco.

The Fifty Best Blanco Tequila Corralejo Double Gold Medal 2013.

The Fifty Best Blanco Tequila Corralejo Double Gold Medal 2014.



San Francisco world Spirits competition 2006 Double Gold Tequila Corralejo Añejo.

Internationaler Spirituosen Wettbewerb 2011 Gold Medal tequila Gran Corralejo Añejo.

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The Spirits Business Master 2012 Gran Corralejo Añejo.



Guinness world records The largest tequila tasting, 2010



San Francisco world Spirits competition 2019 Gold Tequila 99000

MIXOLOGÍA

CORRALEJO SAFE



INGREDIENTS:

- 45 ml Corralejo Reposado
- 15 ml yellow lemon juice
- 20 ml orange liqueur
- 10 ml simple syrup

THE FOREST



INGREDIENTS:

- 45 ml Tequila Reposado
 - 20 ml green lemon juice
 - 15 ml cantaloupe liqueur
 - 30 ml cucumber syrup
- Garnish: Long cucumber slice

CORRALEJO TONIC



INGREDIENTS:

- Corralejo Reposado
- 200 ml quinine water
- ½ orange slice
- ½ grapefruit slice
- Lemon slice

RED CARPET



INGREDIENTS:

- 45 ml Corralejo Añejo
 - 20 ml Granada liqueur
 - 15 ml yellow lemon juice
 - Dash of homemade grenadine
- Sugar frosting stained with grenadine
- Garnish: Skewer with strawberry slices

99,000 JULEP



INGREDIENTS:

- 50 ml 99,000 Horas
 - 2 tablespoons of sugar
 - 8 mint sprigs
 - Crushed ice
- Garnish: Mint sprig.

MIXOLOGÍA

CINNALIENTO



INGREDIENTS:

- 45 ml Corralejo Blanco
- 10 ml Lemon juice
- 20 ml cinnamon syrup
- 60 ml Apple Juice
- Dash: Homemade Grenadine

MARGARITA AL PASTOR



INGREDIENTS:

- 1½ oz Tequila Corralejo Blanco
- ¾ Orange juice
- 2 oz Fresh pineapple juice
- 6 Basil springs
- Cilantro (garnish)
- ½ oz Syrup

LA MAGDALENA



INGREDIENTS:

- 1½ oz Corralejo Reposado Tequila
- ½ oz Lemon juice
- ¾ oz Syrup
- ½ Grapefruit slice
- 2 Cucumber slices
- 8 Mint springs
- Fizzy topping
- Cloves

THE FORGOTTEN EXPLORER



INGREDIENTS:

- 60 ml Tequila Corralejo Añejo
- 80 ml Beetroot juice
- 3 Springs fresh basil
- 1 Fresh lemon squeezed
- 1 teaspoon vanilla sugar
- Top up cracked Ice
- Top up lemonade
- Garnish: Branch of slapped basil on top



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Elaborado por Tequilera Corralejo S.A. de C.V.
Ex Hacienda Corralejo s/n
Pénjamo, Guanajuato, México C.P. 36921

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