



## REACH US

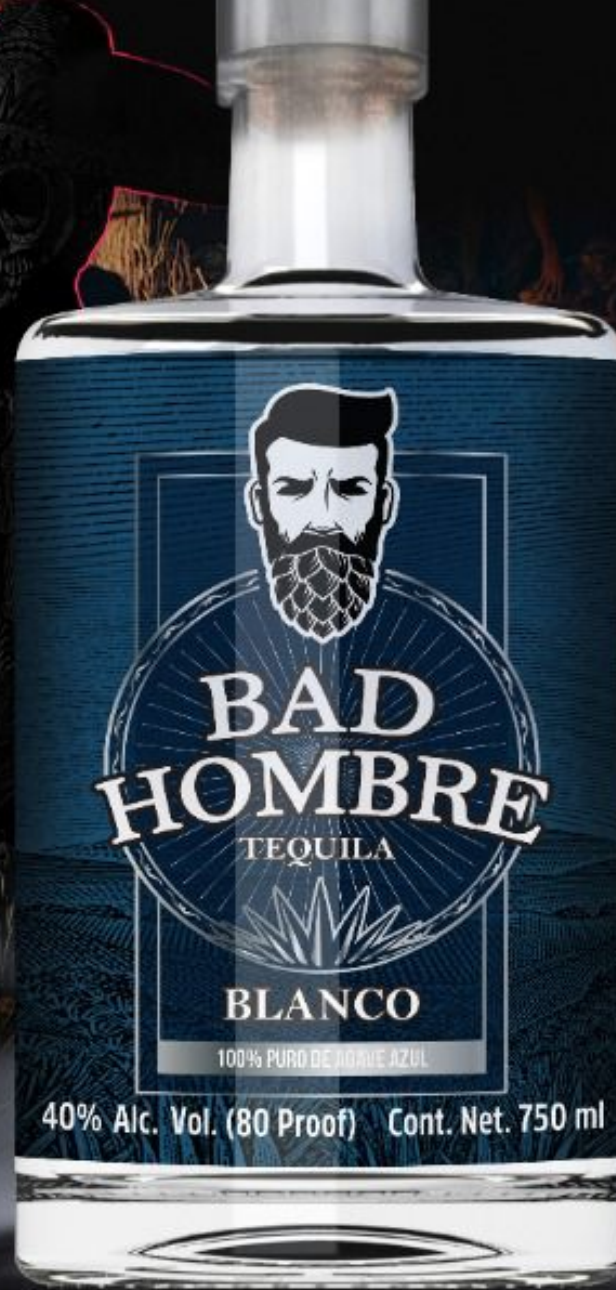
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# BAD HOMBRE

TEQUILA



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• 100% • PURE AGAVE •

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## ORGANIC BLANCO TEQUILA

Freshly distilled 100% organic blue agave.

Color: crystal clear with silvery tequila highlights.

Tasting notes: with aroma of fresh flowers, and a bright citrus flavors. With hints of white pepper, fresh herbs, and a slightly spicy character that teases the palate. The finish is very well balanced, with hints of almond and vanilla.

## ORGANIC REPOSADO TEQUILA

100% organic blue agave, aged in American oak casks for 9 months.

Color: dark golden with traditional barrel aged tones.

Tasting notes: with a combination of sweet and earthy aromas with hints of vanilla, caramel, and dried fruits. It is smooth and velvety texture, thanks to the aging process. The finish last longer, with lingering flavors of oak and agave.

### TEQUILA BAD HOMBRE

A TRIBUTE TO THE LEGACY OF THE GREAT MEN WHO HAVE CONTRIBUTED TO THE PRODUCTION AND REFINEMENT OF GREAT TEQUILAS.

PRODUCED IN SMALL BATCHES, WITH THE SELECTION OF THE BEST SPECIMENS OF ORGANIC AGAVES OF EXTREME MATURATION.

MADE IN A PROCESS OF REFINED PRODUCTION WITH MASONRY OVENS, NATIVE YEASTS, FILTRATION, AND DEMANDING DISTILLATION.

THIS TEQUILA IS THE RESULT OF THE LOVE AND WORK OF A COMMITTED TEAM OF JIMADOR TECHNICIANS, AND MASTER OF TEQUILA TO CREATE AN ULTRA-PREMIUM 100% AGAVE TEQUILA, CREATED IN THE HEART OF JALISCO, RECOGNIZED AS THE BEST AREA IN THE WORLD TO PRODUCE TEQUILA.



• 100% PURE AGAVE •



Agave: 100% Blue Tequilana Weber Aged 7 years

Segment: Ultra Premium

Region: Arenal, Jalisco

Soil: Clay, Sand and Volcanic

Cooking: Stone Ovens

Milling: Traditional Press

Fermentation: Natural Native Yeast

Distillation: Triple in Alembic

Aging: American and French Oak Barrels

# BAD HOMBRE TEQUILA

Comes from distillery in the town of El Arenal. It's a town in western Mexico.

Estate Farm and Distillery 100%  
Artisanal Organic Certified in Jalisco.

El Arenal is known as the gateway to  
"Blue Agave" region in the Jalisco  
Highlands (Los Altos De Jalisco)



BAD HOMBRE DESTILADORA,  
uses traditional baking ovens to transform  
the agaves natural carbohydrates and  
starches into fermented sugar.  
It cooks slowly, no higher than 350 degrees  
for around 72 hours. Made in a process of  
refined production with masonry ovens,  
native yeasts, filtration and 3 demanding  
distillations.



Tequila Bad Hombre is produced in small  
batches with the selection of the best  
organic Blue Tequilana Weber Agaves. These  
agaves are harvested only after 7 to 10  
years of age.