

UNFILTERED

FULL BODIED

## BLUESTAR TEQUILA<sup>™</sup>

HECHO EN MEXICO



Tasting Notes

# Intentionally unfiltered the way nature intended.

In search of robust new flavor profiles, we chose the path less traveled. Our journey to create the world's finest unfiltered, additive-free tequila led us to master distiller, Ricardo Torres-Martin.

A true artisan, he lives by one simple rule - Agave, the source of all tequila, should be distilled in its natural form. Pure, unfiltered & additive-free.

What the agave pina gives us is what we have. We will never add sugars, artificial flavors or caramel.

When you drink Blue Star Tequila, you are getting the best nature gives us.



## the World's First Night Harvested Tegnila!



BLUESTARTEQUILA.COM

## Blanco

40% ALC/VOL 80 PROOF





Crystal clear



Alive & vibrant, Fresh citrus & herbal tones

#### Finish:

Silky, clean & refreshing

#### Taste:

Smooth, fresh and slightly sweet. Roasted agave & spicy, salty undertones develop



Reposado

40% ALC/VOL 80 PROOF





Light amber gold

#### Aroma:

Hints of vanilla & caramel, toasted oak & gentle spice

Reposado

750ML 40%ALC/VOL 80PRO

#### Finish:

Silky warm & velvety

#### Taste:

Smooth with complex caramel, vanilla & toasted oak flavors. Ripe fruits & warm spices

## Añejo

40% ALC/VOL 80 PROOF





Deep amber gold

#### Aroma:

Deep notes of toasted oak, cinnamon, clove & pepper

#### Finish:

Rich with lingering warmth

#### Taste:

Smooth & silky with a complexity of flavors. Deep fruit, spiced overtones & slight smokiness



Reposado Honey

40% ALC/VOL 80 PROOF





Light amber gold

#### Aroma:

Sweet Honey & caramel mix with vanilla & cinnamon

#### Finish:

Silky, gentle sweet honey

#### Taste:

Subtly sweet with layers of caramel, vanilla, & honey intertwined with oak spices

Reposado

750HL 40%ALC/VOL 80PROOF

#### **OUR PROCESS**

## STEP 1: Night Harvested 100% Agave Azul

At the heart of Blue Star Tequila is our 100% Agave Azul... A precious recourse and the 'star' of Blue Star Tequila.

In the high, dry Agave fields of Jalisco, Mexico, our Jimadors harvest our Agave during the cooler temperatures of the night by moonlight, under a sky of stars.

This world first practice preserves the freshness of the Agave and locks in the harvested plants natural properties and unique flavor profiles.

#### **OUR PROCESS**

## STEP 2: Cooking our 100% Agave Azul

Once harvested, we roast the agave hearts in large, traditional masonry ovens.

The hearts soften slowly, allowing us to extract the purest, sweetest flavors - so vital to the exceptional quality of our tequila.

Night harvesting has also been graciously welcomed by our Jimadors who enjoy the cooler conditions of working at night.

#### **OUR PROCESS**

## STEP 3: Fermentation

Our carefully controlled fermentation process blends traditional craft with advanced technology, to ensure the consistency and quality of our fermented must.

This process preserves every unique characteristic of the agave, achieving a perfect balance of flavors and aromas.

## STEP 4: Unfiltered Distillation

Equipped with state-of-the-art stainless steel stills, our distilleries allow us to produce tequila with a distinctively, authentic character. We choose unfiltered distillation to preserve the unique flavors and aromas in their entirety, for a tequila that is rich, full bodied and complex.

### STEP 5: Maturation

Our tequila rests in carefully selected American Oak barrels, allowing it to develop unique and distinctive flavors. This maturation process imbues the tequila with rich, complex notes, enhancing its depth and character.