

# THE ULTIMATE TEQUILA EXPERIENCE





This versatile packaging can be displayed on shelf with front or side view!



Arandas Jalisco, México.



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*Don Felix Tequilas* provide the ultimate experience for those who wish to sip and savor perfection in Tequilas.

Named for Don Felix Banales, the family patriarch and founder of the distillery.

The Banales Family—growers and producers, use 100% Blue Weber Agave from the Arandas region in the highlands of Jalisco.

The hand-selected agave is razor cut, roasted and macerated. It then goes through a long fermentation and distillation process from 10–15 days. Finally, it is aged to perfection in American virgin white oak barrels resulting in a smooth taste, delicate scent and unique flavor.

Classical music is played during the fermentation process to ease the harmonious development of alcohol richness.

To ensure superior quality, only the heart of the fermentation mixture is used.

*Plata*, aged one month, has a spicier flavor and finish.

*Reposado*, aged six months, is creamy, medium weight with a balance of fresh fruit flavors.

*Añejo*, aged 18 months. In 2015, *Don Felix Añejo* received a 92 rating from *The Tasting Panel*, saying it was “smooth, rich tasting with a smoky nose, good intensity with notes of caramel and spice, long and deep; elegant”

Made in small batches of 2800 bottles, *Don Felix* is carefully poured into beautifully cut crystal bottles.

Once you taste *Don Felix*, you will understand that all 100% Agave Tequilas are not created equal!



THE MARSALLE COMPANY  
Purveyors of Fine Wines & Spirits

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