

EXCELLIA™

TEQUILA

100% PURO DE AGAVE

HECHO EN MEXICO



THE STATE-OF-THE-ART ALLIANCE

A MARRIAGE

Excellia is a marriage of the wine and tequila worlds, a blend of authenticity and innovation built upon traditions deeply rooted in the French and Mexican cultures.

Excellia Tequila is a state-of-the-art alliance of three regions: Los Altos (Jalisco, MEXICO), Sauternes and Cognac (FRANCE).

THE UNION OF 3 REGIONS

Excellia benefits from the influence of two cultures and three different regions:

- **Los Altos (Jalisco, Mexico)** generating spicy, deep and smoky flavors
- **Sauternes region (France)** providing delicate dried fruit and flower notes and a perfect balance between acidity and sugar
- **Cognac region (France)** producing the finest brandy and its so specific rancio character



HANDMADE FROM HARVEST TO LABELLING

Handcrafted in the highlands of Jalisco, Excellia is made from 100% blue agave.

The estate grown blue agave plants are cut by hand, slowly cooked and cooled down for 72 hours in traditional brick and stone ovens. The cooked agaves are shredded and crushed to extract the aromatic agave juice, which is then fermented in wooden vats and distilled twice in copper stills.

A separate ageing in vintage grand cru sauternes casks and in twenty-years-old cognac barrels followed by a unique ageing completes this very authentic tequila making-process.

Excellia is finally bottled and labeled by hand, guarantying a maximum attention and care to every bottle.

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THE RANGE

EXCELLIA™ BLANCO

Rested only a few weeks in grand cru sauternes wine casks and cognac barrels, Excellia Blanco is clear with a faint of gold shade. The nose is restrained with cloves, tobacco and toast/brioche notes. On the palate, Excellia Blanco is not overpowering, but complex with a mix of spices, vanilla, fruits and leather aromas. The finish is surprisingly long on the mid-palate and presents dried spices and faint jasmine notes.

Excellia Blanco is the best example yet of a well-made Blanco Highland tequila that dares to use, expertly, the sort of delicate flavours usually only seen in an Añejo or Extra-Añejo, without losing the classic focus and strength which makes Blanco the favourite tequila category among many connoisseurs.



EXCELLIA™ REPOSADO

With its golden straw color, Excellia Reposado reveals a complex nose mixing honey, toasted wood, mushroom, dried lavender, jasmine and violet notes. The nine months ageing in grand cru sauternes wine casks and cognac barrels provide a round and extensive mouthfeel with rich honey, cigar-box, and caramelized-agave/pumkin notes mixed with subtle rancio and orchard fruits. The finish is long and satisfying with spicy and earthy notes.

By showcasing classic Arandas flavours alongside the successful results of aging in Yquem and cognac wood, Excellia Reposado exhibits stunning flavours that nonetheless never let you forget you're drinking one of the world's great spirits – Highland tequila.



“Best Reposado
Tequila”



ANTHONY DIAS
BLUE REVIEWS

92 points



90 points - Highly
Recommended



EXCELLIA™ AÑEJO

Aged eighteen months, at first Excellia Añejo delivers dessert wine aromas (ripe and sweet grapes, dried apricots and pears) with evolving notes of rancio, baked spices and herbs, leather and sandalwood. The palate is intense and round with a strong and tannic woodiness along with fresh spices, tingling pepper and sweet charcoal notes. The long finish is gradual and revelatory with balanced lingering tones of cocoa and orchard.

Excellia is a unique anejo tequila that spurns the easy, standard anejo-tequila road of vanilla-and-honey in favour of a great, challenging flavour profile that gives the Añejo category what it has until now lacked: credibility as great, aged tequila, without concessions to sweetness.



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