



TEQUILA 'AY PA' TODOS

Un Tequila Inclusivo

COCIMIENTO TRADICIONAL

TREN DE MOLIENDA

FERMENTACIÓN NATURAL

EMBOTELLADO EN PLANTA

TRADITIONAL AGAVE ROASTING

AGAVE CRUSHED WITH ROLLER MILL

ALL-NATURAL FERMENTATION

BOTTLED ON-SITE

**HANSON
IMPORTS**

(415) 637-0061

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TEQUILA PA' TODOS

Additive-Free Premium Tequila, Bar-Achievable Pricing

Tequila Pa' Todos is produced at Hacienda Casa Macías in Tequila, Jalisco, by renowned still-builder Don Manolo Macías, with over thirty stills built in his career for other distilleries. Don Manolo makes his tequilas using traditional distillation methods, without shortcuts or modern industrial equipment used by larger producers. Tequila Pa' Todos offers a crisp, drier flavor that pairs perfectly in cocktails, while delivering a rich, premium flavor when served neat.

- Made entirely from mature agave slow-roasted at .8 psi, instead of the faster 2.4 psi cooking used by larger producers
- Traditional roller-mill miel extraction after roasting, to squeeze honeys from the cooked agave for fermentation
- All-natural fermentation without the use of any additives or accelerants, nor heat manipulation
- Bottling on-site, keeping everything from agave cultivation through all stages of production, under the same quality control, craft, and stewardship

TEQUILA PA' TODOS BLANCO

12/1.0L

ABV: 40%

Case Weight: 44 lbs

Case Dimensions: 14" L x 11" W x 13" H

Cases per Pallet: 55 (5 tiers of 11 cases each)

UPC Code: 6-18115-61000-9 SCC Code: 1-12-18115-610007

TEQUILA PA' TODOS REPOSADO

12/1.0L

ABV: 40%

Case Weight: 44 lbs

Case Dimensions: 14" L x 11" W x 13" H

Cases per Pallet: 55 (5 tiers of 11 cases each)

UPC Code: 6-18115-62000-8 SCC Code: 1-12-18115-620006



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