

# LIBÉLULA

**Rocio Rodriguez serves as a master distiller and quality manager, often recognized as one of the few women in this top production role in Mexico.**



In May 2016, the CNI Brands team visited Mexico with one goal; create the best possible tequila for a Combiar margarita. After visiting several distilleries, blending many samples, and shaking (and tasting) about 80 margaritas, they created our portfolio's first custom tequila, specifically calibrated to not only be great for sips and shots, but perfect for the best margaritas calling for Combiar. Produced by Destilladora Bonanza (NOM 1604) and located on the same estate as historic Casa San Matias (NOM 1103), Libélula Tequila is propelled by the creativity of the youngest generation, Jesús, Juan Pablo and Rodrigo López and anchored by matriarch Carmen Villarreal Trevino. Together, they combine the best of tradition and ingenuity to create a beautifully balanced spirit. Here, we make Libélula, working alongside local farmers to grow and harvest our Blue Agave and make our tequila by hand in small batches. While it is not the most efficient way, we chose quality over tools of mass production. We believe tequila should honor the agave and its environment, free of additives or sweeteners. The agaves raised here are as good as gold. High above sea level, the seasonal climate and rich, red soil produce a plant that's naturally sweet with an incredible flavor. In the wild, dragonflies signal a thriving ecosystem full of life. A symbol of harmony and a reminder that everything is connected. Libélula Tequila is inspired by this creature, blending the best of tradition and ingenuity to create the perfect balance.





## **Blanco**

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Libélula Blanco is distilled twice in a copper pot still using the pure water from our natural spring. During this process steam vaporizes the alcohol and then condenses it in a cooled coil. The resulting tequila is smooth and floral, while remaining agave forward.



## **Añejo**

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Libélula Añejo is the same quality tequila from our family-owned distillery, aged to perfection. 100% blue weber agave from the highlands of Jalisco is rested in American oak ex-bourbon barrels for 14 months, imparting exquisite layers of soft caramel, vanilla, and warm baking spices.



## **Joven**

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Libélula Joven is made from 100% blue agave harvested just steps from our small distillery. The golden color of our tequila comes from aging, adding depth to this vibrant spirit. Our Blanco honors the natural flavors of the agave, with citrus and grassy aromas, while the oak-aged Reposado adds layers of vanilla and spice. Blended together they create a harmony that transcends tequila as we know it.

**Gold – San Francisco World Spirits Competition 2025**



## **Reposado**

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Our Reposado embodies the balance which has delighted Libélula drinkers for years. The Destiladora Bonanza master distiller scoured the aging room in Ojo de Agua to carefully choose the perfect barrels so she could bring Libélula's Reposado to life. Distilled twice in small batches using a copper pot still and water from our natural spring. Here, steam vaporizes the alcohol and then condenses it in a cooled coil, removing impurities. The smaller batches allow for less exposure to heat and result in the smoothest tequila. We then age our Reposado in used American Oak Casks for a minimum of 8 months. The resulting golden liquid embraces the mystical side of the dragonfly. Dancing gracefully between agave and wood, our Reposado is light in body and soft on the palate, with flavors of vanilla, cocoa, ground clove, and ripe red berries.