

ELVELO

One of 'The Best Blanco Tequilas' - The New York Times, Wirecutter

**'The Best Tequila Under \$40:
Big and Bold Agave flavor and perfect to make cocktails.'**
- Liquor.com

'High Proof & High Value for Cocktails' - Long Island Lou Tequila

'The Tequila Designed to Build the Best Possible Cocktail' -The Tasting Table

'Top 12 Most Underrated Tequilas'

'10 Best Tequilas for Margaritas'

- Vinepair

'10 Terrific Tequilas to Savor Right Now'

'The Best Father's Day Tequilas for Any Budget'

- Maxim

Created in a collaboration between Altamar Brands and La Cofradía Fabrica (NOM 1137) situated in Tequila's lowlands, ElVelo is an uncompromising mixing tequila. La Cofradía has been growing and distilling agave in the volcanic-soil-rich terroir of Cofradía, Jalisco, for over 50 years. This prolific NOM employs several practices to prioritize sustainability: spent agave fibers are composted or used to make bricks for housing materials, solar panels provide renewable energy, packaging is recycled with certified companies only, and the estate provides sanctuary for the local duck population while active measures have been taken to preserve and reforest local mango trees. ElVelo, meaning "The Veil", is made with 100% Blue Weber agave (Agave Tequilana) harvested at 6 years of age and above in land once covered in a veil of ash from the historic Volcan de Tequila, resulting in mineral-rich soil. Once the 32-hour-cook in stone and clay brick ovens is complete, the oven doors remain closed for an additional 18 hours to trap moisture and heat, allowing the agave to slowly develop a complex concentration of flavor. The cooked agave is crushed in three stages with mechanical roller and screw mills to extract the most desired elements of the plant, and fermentation occurs in stainless steel with the tops left open to encourage additional, ambient yeast. Two distillation runs take place in copper-lined stainless steel pots, and the distillate is proofed with local spring water.





Tequila Blanco

Nose: Pronounced cooked-agave character, with hints of roasted agave sweetness, fresh citrus zest (lemon/lime), green peppercorn, and a subtle herbal/vegetal edge.

Palate: Rich and full-bodied for a blanco, featuring bold agave flavor, earthy/mineral tones (chalk or limestone), green/herbal notes (grass, spearmint), black pepper or mild spice, cinnamon or anise touches, and citrus peel.

Finish: Clean and crisp, with lingering agave sweetness, minerality and a light warming peppery or cinnamon-spice note, and a faint dry mineral or chalky salinity.



Tequila Reposado

Rested in ex-Jack Daniel's Barrels for 5 months – achieving the right balance of Agave and Oak.

Nose: Roasted agave, toasted oak and vanilla bean, with hints of warm baking spice and subtle citrus zest.

Palate: Bold and smooth—caramelized/“baked” agave flavor, butterscotch or light toffee, pepper or spice (black pepper, cinnamon) and a dry-mineral or earthy underpinning.

Finish: Medium-long with lingering oak tannins, a warm spice note, faint citrus peel brightness, and a clean agave-centric aftertaste.