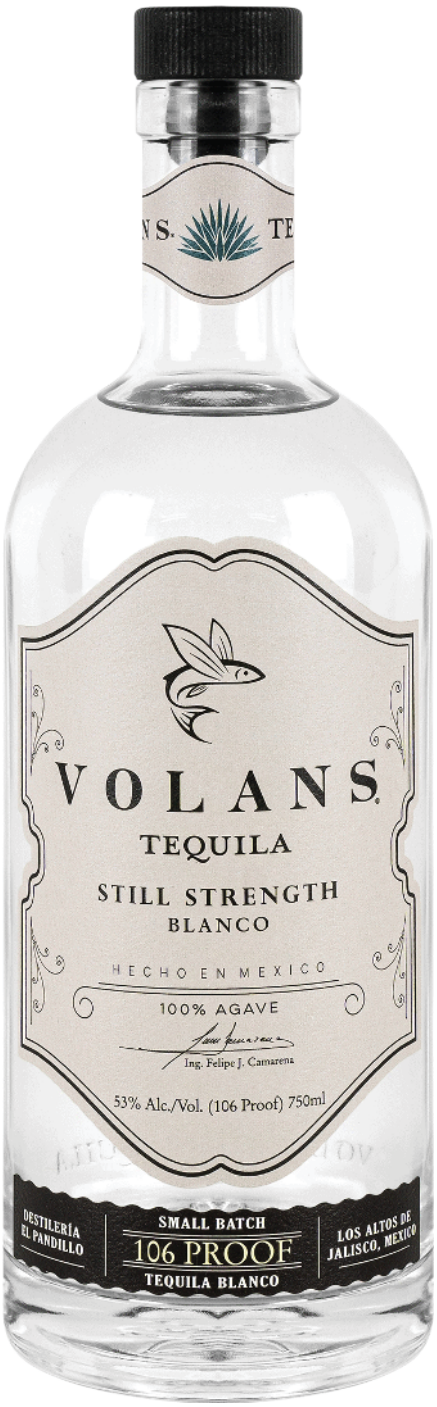
VOLANS
TEQUILA

STILL STRENGTH
BLANCO



Our Still Strength Blanco tequila is bottled directly from the still, capturing its pure essence without any added water. Made with a combination of spring and deep well water, this tequila features a unique blend of fermentation methods, incorporating both agave fibers and traditional fermentation without fibers to create a distinct and complex flavor profile.

TASTING NOTES

Nose: A full slap of fruity, spicy sweet agave. Green apples, lemon drops, white & green peppercorns. Cinnamon, mint and candied rosemary. Minerals and freshly clipped grass. Tinged with a slightly sour cider scent, and a playful tease of juicy fruit gum. Silky, sophisticated aromas.

Flavors: Creamy, mouth watering sweet agave steals the show - simultaneously flirting with a punch of pepper and enticing salinity. A touch of almond paste marries with the fruit and spice. No ethanol ambush in store for you. Not surprisingly, another masterfully made tequila from Felipe and Volans! ***Remy Newland - TMM 91***

PRODUCTION DETAILS

NOM:	1579 - El Pandillo
REGION:	Jalisco, Los Altos (Highlands)
ELEVATION:	2,097 meters / 6,880 feet above sea level
CLIMATE:	Cool and dry microclimate with diurnal temperature range avg of 30°F (cool nights, warm days).
MASTER DISTILLER:	Felipe J. Camarena
AGAVE:	100% Agave Tequilana Weber variedad Azul
INGREDIENTS:	Only three ingredients are used to craft Volans Tequila: 100% Blue Weber Agave, water, and natural yeast.
ZERO ADDITIVES:	We never alter our Tequila with the use of additives. Volans is master crafted in time honored traditions without the use of additives, so when you enjoy the aroma, taste, and color of Volans Tequila, you're enjoying nothing but the pure, true flavors of Tequila.
CULTIVATION:	Exclusively estate agave grown in the mineral rich red soils of Los Altos de Jalisco.
HARVESTING:	Estate Blue Weber Agaves are hand selected and tested for maturity and high sugar content, approximate age 5-8 years.
COOKING:	22 hours in a steam powered stone and brick lined hornos (ovens).
EXTRACTION:	19,000 pound mechanical linear tahona extraction.
WATER SOURCE:	Spring water rich in minerals. Deep Well water from +450 ft deep aquifer - highly mineralized.
FERMENTATION:	A blend of two fermentation methods are used using the Agave Fibers and without fibers. - open air fermentation in stainless steel tanks.
YEAST:	Proprietary formulation of the Camarena family plus ambient yeast.
FIRST DISTILLATION:	Copper pot stills, heads retained, tails removed.
SECOND DISTILLATION:	Copper pot stills, heads retained, tails removed.
BOTTLING:	Bottled at 53% ABV (106 Proof) 750ml

Brand	Size	Units/ Case	Proof Alc/Vol	UPC Bar Code (Bottle)	Case Weight/Size	SCC Bar Code (Case)
Volans Still Strength Blanco Tequila	750	6	108 Proof 53% ABV	8 67615 00045 6	21.15 lbs. 11.9" x 7.9" x 9.7"	20867615000412