



CLASE AZUL®

MÉXICO

TEQUILA PLATA

AT CLASE AZUL MÉXICO, WE SEEK TO GENERATE A POSITIVE IMPACT IN THE WORLD. WE STRIVE TO PRESERVE OUR ANCESTORS' LEGACY AND CULTURAL HERITAGE. THEREFORE, WE HAVE BEEN CREATING THE FINEST QUALITY SPIRITS, HONORING TRADITIONAL METHODS, AND ELEVATING THE PERCEPTION OF TEQUILA AND MEZCAL AROUND THE WORLD.

♦
*We exist to captivate the world through the
magic of mexican culture, while transforming
ourselves into better human beings.*
♦

CLASE AZUL TEQUILA PLATA

A Faithful Portrayal of Agave

Clase Azul Tequila Plata is a silver tequila that captures the rich and complex flavor of high-quality agave.

The attention to detail at every stage of its creation comes through in its range of aromas and flavors, showcasing the skill of our Master Distiller.

We maintain and are committed to the highest standards in the making of our tequila, beginning with the selection of agaves from our fields to the artisanal cooking and milling methods used.

THE TEQUILA

Bright, crisp, and fresh. Its artisanal process consists of 72 hours of cooking time in traditional clay ovens, tahona milling method, and distillation in copper stills. The result is a tequila with smooth, irresistible notes with an inherent touch of sweetness.

Clase Azul Tequila Plata is a sublime experience for the senses.



TASTING NOTES

Color: clear, bright with silver highlights

Body: light to medium body

Aroma: fresh aromas of orange, lemongrass, and mint with hints of vanilla, green apple, and green tea

Palate: vanilla, Meyer lemon, fresh mint, and a hint of green guava



EXQUISITE SERVE

Ideal to be enjoyed neat in a flute glass.



THE DECANTER

This elegant glass decanter allows the crystal clear brilliance of the tequila to shine through.

KEY MESSAGES

Clase Azul Tequila Plata is an unaged tequila made from Blue Weber Agave grown in Los Altos de Jalisco.

The climate and soil in Los Altos de Jalisco provide the special conditions that result in a tequila with a distinctive flavor.

The agave used for Clase Azul Tequila Plata is slowly cooked for 72 hours in traditional clay ovens.

Clase Azul Tequila Plata is a one-of-a-kind tequila using an exclusive patented yeast that helps create its distinctive flavor.

This decanter was designed to be beautiful on its own so that it could have a second life after its contents are consumed—such as being repurposed as a floral vase or candelabra.

Our new emblem represents the soul of Clase Azul and is composed of a circle symbolizing our transformative spirit, leaves that represent nature, and brushstrokes that portray the human touch.

Clase Azul is certified by © Positive Luxury reiterating our commitment to our land and our continuous efforts to positively transform our environment.

Clase Azul Tequila Plata and Clase Azul Tequila Reposado make Clase Azul Mexico the #3 brand in the US Tequila Prestige Segment.



PLEASE DRINK RESPONSIBLY.

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