

Where to Find Us

We are currently headquartered in San Diego where we provide tours of our farm, fermentation room, and aging room where we do tastings straight from our barrels.

We also have several tasting rooms located throughout Southern California where we offer tasting flights of our various styles of tequila.



Products

Tequila Blanco

* Aged for 2-12 months in oak barrels

Tequila Joven

* Blend of aged Blanco and Reposado

Tequila Anejo

* Aged for 1-3 years in oak barrels

Extra Anejo

* Extended aged for 3+ years in oak barrels

Background

DnD Tequila was founded in and is now headquartered in San Diego, California.

The up-and-coming tequila brand was founded in 2012 and started receiving a lot of attention for their stellar products in 2019 before the COVID Pandemic.

DnD stands for Das and Das, as the private company was founded by the two Das brothers, who started out making their own tequila from their own agave plants a decade ago.

Over the past ten years, DnD has grown from handing out bottles of their fine tequila to their friends and family, to now producing over 50,000 cases annually.

DnD's core values remain in taking care of their employees while offering people across the globe the best tasting 100 percent natural and non-additive tequila.

Quality

Sustainability

Taste

“The best tequila I have ever had”
- Rollingstone.com

“Smooth. Delicious. Pure.”
- Tastetequila.com

Process

Each one of our products is organically grown, farmed, distilled, and aged. We do not use any additives in our products and take pride in making the highest quality tequila grown from our own agave plants right here in San Diego.

Here at Das N’ Das, we are certified organic, as well as certified Non-GMO, meaning our products are sourced from 100% pure agave.

Our process is actually quite simple:

- 1- Harvest the agave
- 2- Bake the agave core (AKA the Pina)
- 3- Extract the juice from the Pina (AKA Mosto)
- 4- Distill the Mosto
- 5- Age in barrels
- 6- Drink and enjoy!

