



CURAMIA®



OUR LEGACY

Many generations ago, the most beautiful lady in Mexico was born, though the town could not stop talking about her beauty, it was said that her physical fairness paled in comparison to her cheritable, unselfish heart. She changed the lives of many, but as the years went by - and she grew older - truth blossomed into mystery. The passage of time enshrouded her life in secrecy; leaving some to wonder what legacy she left behind. The legend of Curamia.

CURAMIA THE MOST BEAUTIFUL TEQUILA

Curamia's exceptionally smooth taste - clean, extra-soft, herbal finishes - is a result of our commitment to simplicity and sustainability, as well as authenticity and craftsmanship. Our liquid extraction model is recognized by the tequila regulatory council for its sustainability - utilizing steam and water for the purest taste (and cleanest process) possible. In short, Curamia is as beautiful on the inside as it is on the outside - not an easy feat when the packaging is so stylish. Our process begins at the top of the volcano of tequila, when natural spring water trickles down the rugged cliffs to the underground wells below - natural aquifers, 70-meters beneath the earth's surface. The volcanic soil enriches the water with essential minerals, which is harmonized with our tequila through a proprietary process. This combination of authenticity and craftsmanship, of heritage and innovation, is at the very heart of Curamia Tequila.

BLANCO

AGAVE TYPE
Blue Weber / Tequilana Weber

ABV / PROOF
40% abv (80 - proof)

FERMENTATION
100% Agave
Fermentation with and without fibers
Stainless Steel Tanks

AGAVE REGION
Tequila Jalisco

WATER SOURCE
Deep Well Water

STILL TYPE
Column & Copper Pot
(Charcoal Filtration / No additives / Kosher / Natural Cork)

CRUSHING
Diffuser

DISTILLATION
2X

COOKING
Thermal

TASTING NOTES

COLOR: Transparent with silver hues.

NOSE: Donut peach, tangerine, mango, grated lime zest with floral notes of orange blossom and sun-ripened earth.

TASTE: Fruity & floral with the sweet warm notes of fresh agave, pineapple and pear.

FINISH: Bright finish with subtle notes of salted jalapeño & white pepper.

ESTELA

INGREDIENTS

- | | |
|-------------------------------|----------------------------------|
| Coarse salt, for optional rim | 1/2 ounce fresh grapefruit juice |
| 1 1/2 ounces Curamia Tequila | 2 ounce club soda |
| 1 ounce fresh orange juice | Lemon, lime and orange wedge |
| 1/2 ounce fresh lime juice | for garnish |
| 1/2 ounce fresh lemon juice | |

PREPARATIONS

- Gather the ingredients
- If you like, rim a Cantarito or Collins glass with salt after wetting the rim with a citrus wedge.
- Fill the glass with ice and add the tequila and fresh juices.
- Top it off with club soda.
- Garnish with a wedge of citrus fruit. Serve and enjoy.

