

SPHYNX®

TEQUILA 100% AGAVE





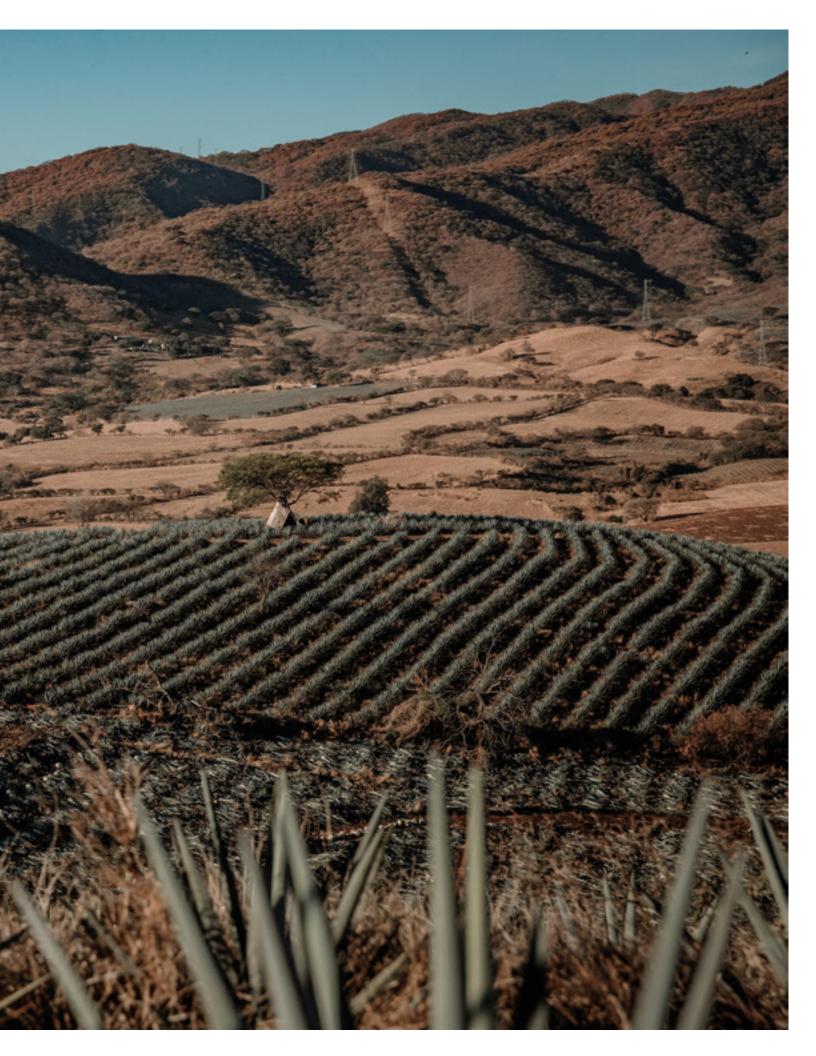






SPHYNX.







JALISCO

Born in El Arenal, Jalisco.

Beautiful Mexican land and birthplace of the blue agave. SPHYNX Tequila® is produced by the "queen" distiller of Jalisco which is also one of the most recognized & respected family owned distilleries of the region.

SPHYNX Tequila®: born out of an unorthodox love story. The SPHYNX cat represents friendship, a playful & energetic passion for loyal companions.

Our love transcends

COUNTRY	MEXICO
STATE	JALISCO
MUNICIPALITY	EL ARENAL

It all begins in the fields, harvesting only the best blue agave with the knowledge that many generations before us have taught us, with the only purpose to create the best quality Tequila.





Cooking

Brick or masonry ovens.

It's a process that can take from 24 to 72 hours. Steel containers called "Autoclaves", make it possible to reduce the time to between 8 and 14 hours. Complex carbohydrates are converted into simple sugars that are suitable for fermentation.







Fermentation

Chemical reaction where the sugars will be converted to ethyl alcohol. The yeast begins the transformation in order to convert the fresh must to dead must.

Distillation

Shattering.

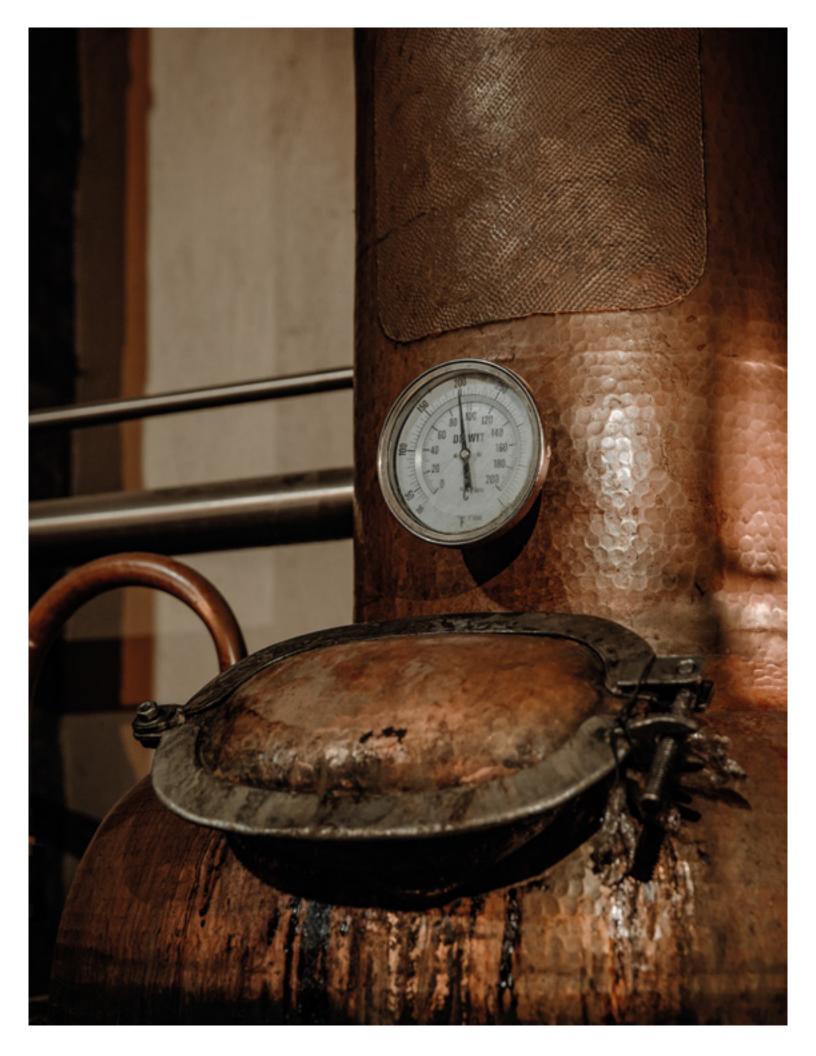
The liquid obtained from the first distillation is called Ordinary, it has an alcoholic graduation close to 20% (40-proof)
The obtained liquid is Silver Tequila; it has an alcoholic graduation close to 55% (110-proof).

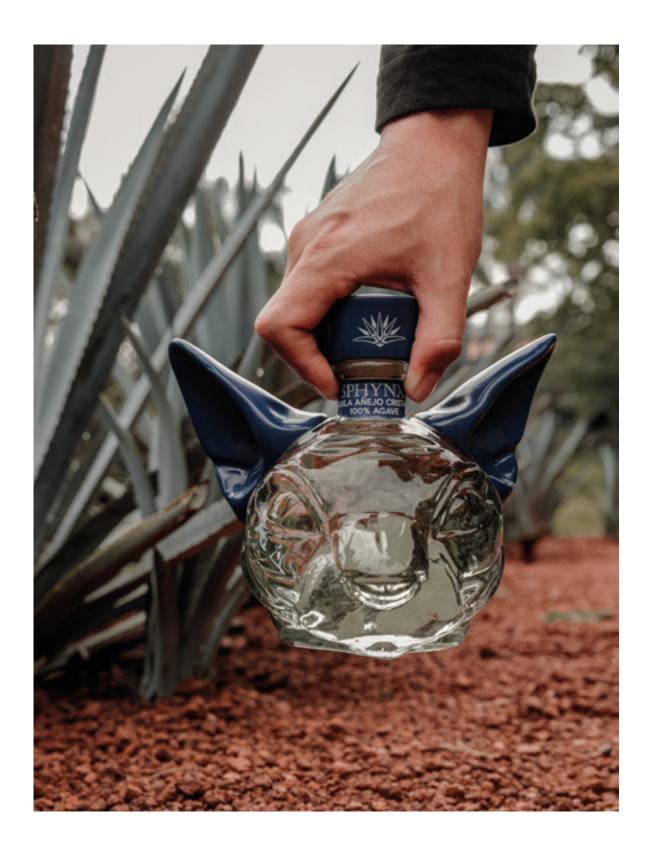
Maturation

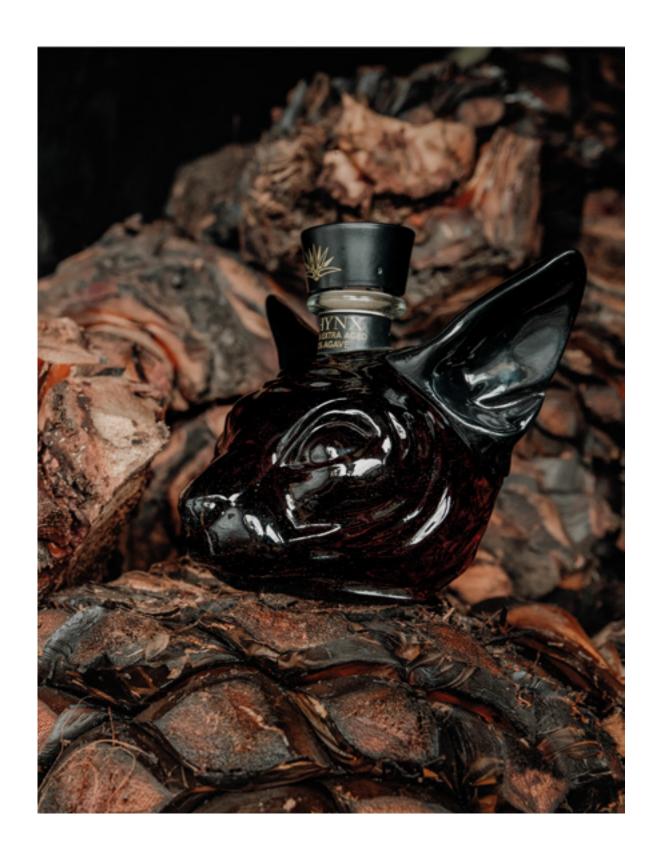
Maturation in barrels or French oak barrels.

SPHYNX Tequila® Blanco SPHYNX Tequila® Anejo SPHYNX Tequila® Extra Anejo SPHYNX Tequila® Anejo Cristalino

For the creation of SPHYNX Tequila® we maintain the traditional process. Giving priority to the tradition that this precious liquid represents.











SPHYNX Tequila® has been in development for over a decade. The primary aim is to deliver you the purest Tequila, while bringing about the renaissance of the way tequila is enjoyed across the globe.

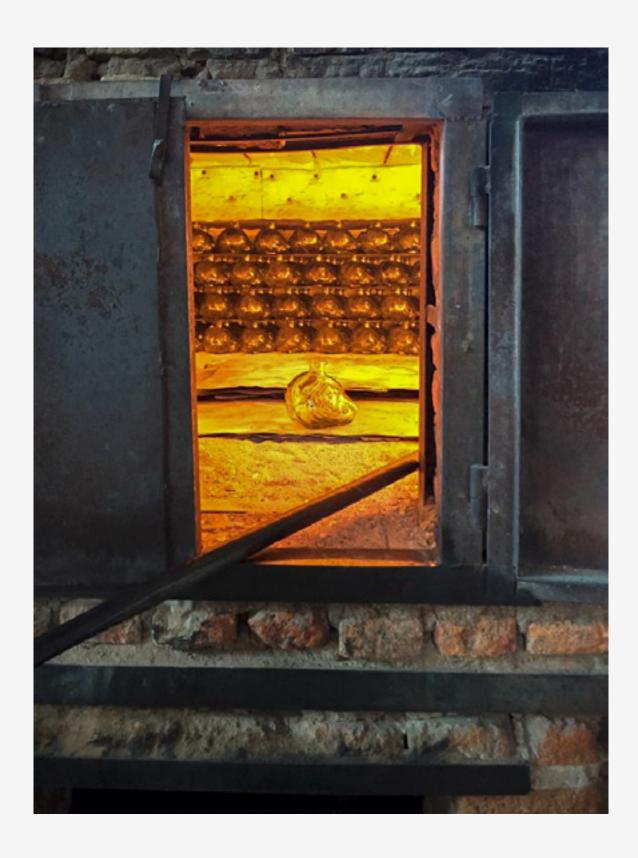
The only way you will want to drink SPHYNX Tequila® is slowly over ice, it's so smooth you will be coming back for more because "we don't do hangovers, we create experiences & we want you to savour every single drop."



The SPHYNX Tequila® signature bottle embodies the magic touch of a SPHYNX, an emblem of good fortune.

Individually hand blown, bottled and painted, the signature SPHYNX bottle creates an ambience desiring the highest standards in your inner circle.

Our premium tequila along with the energy of this artisan bottle brings a recipe for perfect moments with friends, family & loved ones.





SPHYNX Tequila® Blanco

Color: Bright full hints of luminous tones of silver and beige.

Aroma: Powerful herbaceous and damp earth.

Taste: Soft textures, stewed agave and caramel, smooth and

Weight: 1.5kg

Height: 34cm

Length: 7cm

Width: 7.5cm

sweet ending, reassuring it's character.

Class: White

Category: 100% Agave

Capacities: 70cl

Alc / Vol: 40% (76 Proof)

NOM: 1477

DOT: 194/02/ Región Valles

Distillery: Puerta de Hierro

Country: México



SPHYNX Tequila® Añejo

Color: Intense gold.

Aroma: Exquisite, of dried fruits and toasted oak.

Taste: Silky texture and fresh to the palate, with

prolonged ending and a sweet touch.

Class: Aged 24 months
Category: 100% Agave

Capacities: 70cl

Alc / Vol: 40% (76 Proof)

NOM: 1477

DOT: 194/02/ Región Valles

Distillery: Puerta de Hierro

Country: México

Weight: 1.5kg
Height: 34cm
Width: 7.5cm
Length: 7cm



SPHYNX Tequila® Añejo Cristalino

Color: Bright full shades and luminous tones of silver.

Aroma: Exquisite, of dried fruits and toasted oak.

Taste: Silky texture and fresh to the palate, with

prolonged ending and a sweet touch.

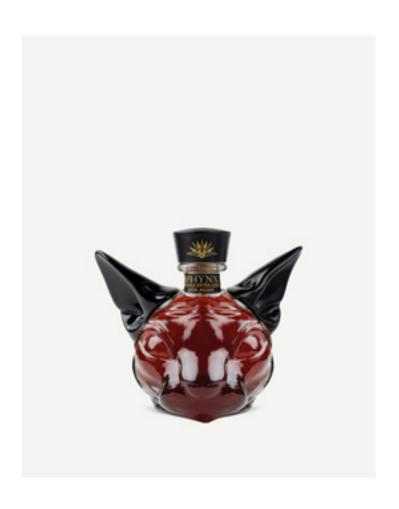
Class: Aged 24 months Weight: 1.74KG
Category: 100% Agave Height: 18cm
Capacities: 70cl Width: 20cm
Alc / Vol: 40% (76 Proof) Length: 16cm

NOM: 1477

DOT: 194/02/ Región Valles

Distillery: Puerta de Hierro

Country: México



SPHYNX Tequila® Extra Añejo Black Oak

Color: Dark Amber, Mahogany.

Aroma: Oak, Caramel, Vanilla, Cooked Agave.

Taste: Smooth texture and fresh to the palate, with

prolonged ending and a sweet touch.

Class: Aged 24 months in W

Black Oak Barrels

Category: 100% Agave

Capacities: 70cl

Alc / Vol: 40% (76 Proof)

NOM: 1477

DOT: 194/02/ Región Valles

Distillery: Puerta de Hierro

Country: México

Weight: 1.74KG
Height: 18cm
Width: 20cm
Length: 16cm









