



# VOLANS

EXTRA AÑEJO  
TEQUILA

LIMITED RELEASE No.01



# VOLANS HIGH PROOF SIX YEAR EXTRA AÑEJO

## MASTER CRAFTED IN SIX YEARS

Master crafted in the Jalisco highlands from estate ripened Blue Weber agaves and aged with the time honored traditions of renowned El Pandillo distiller Felipe Camarena, our 6-year Extra Añejo Tequila Limited Edition is the brightest star in the Volans collection.

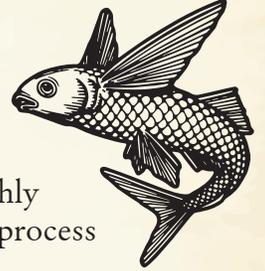
Hand selected agaves, matured in the iron and nutrient rich soils of Jesus Maria, were cooked low and slow in stone and brick lined ovens for twenty-two hours, crushed by a unique linear Tahona, and the extracted juices were open air fermented with Felipe's proprietary yeast formulation.

The fermented agave juices were twice distilled in copper pot stills, and Felipe retained the highly fragrant and aromatic first distillation layer known as the "Heads" throughout the distillation process thanks to his unique extraction methods.

On a cool morning in early January 2016, 10 American White Oak barrels, formerly Bourbon barrels lightly charred, were filled at 48% ABV (96 proof), and stored in the distillery's barrel cellar.

In the early Spring 2022 barrel tasting, after six years in barrels, our masterpiece was born with a complex body featuring balanced layers of floral, dried fruit, citrus, baking spices, chocolate and salty caramel flavors with mineral and cask notes.

The newest star in the Volans collection, the 6-year Extra Añejo Volans Tequila was bottled at 43% ABV, and is presented in a 700 ml Limited Edition bottle and gift box designed and produced in Jalisco. This 2,000 bottle Limited Edition will be released beginning early November in time for the holidays.



**NOM:** 1579 - El Pandillo

**MASTER DISTILLER:** Felipe J. Camarena

**BARREL FILL DATE:** January 2016

**AGAVE:** Fully Mature, Estate Grown

**REGION:** Jalisco (Los Altos Southern)

**COOKING:** Stone/Brick Ovens

**EXTRACTION:** Mechanical Tahona

**WATER SOURCE:** Spring, Rain, & Deep well (+450ft)

**FERMENTATION:** Stainless steel tanks, Open-air fermentation, Fermentation without fibers.

**DISTILLATION:** Double Distilled

**STILL:** Copper Pot

**AGING:** Six Years in Used Bourbon Barrels made of American White Oak

**ABV/PROOF:** 43% abv (86-proof)

**PRODUCTION:** 2000 Bottles

**SRP:** \$499.95



Brand	Size	Units/Case	Proof Alc/Vol	UPC Bar Code (Bottle)	Case Weight/Size	SCC Bar Code (Case)
Volans Six Year Extra Añejo Tequila	700	2	86 Proof 43% ABV	 8 67615 00044 9	21.15 lbs. 11.9" x 7.9" x 9.7"	 10867615000446