



QUITA
PENAS

OUR TEQUILA

Quita Penas was created in 1985 and has since established itself as a soothing and uplifting tequila variety made the way great things are: with plenty of patience, time and tradition, and without haste or wasted energy.

Authenticity and Mexican tradition are fundamental ingredients of this great family of 100% agave tequilas, which embody Mexican craftiness and folklore and are an essential part of the Corralejo family, based in Pénjamo, Guanajuato.

QUITA PENAS TEQUILA MAKES SAD PEOPLE HAPPY, REJUVENATES THE OLD, INSPIRES THE YOUNG AND MAKES ONE FORGET THEIR WEARINESS AND FATIGUE.



PRODUCTION PROCESS

BASE INGREDIENT

Weber blue agave plant

COOKING ENVIRONMENT

Brick oven

FERMENTATION

The slow and deliberate fermentation process uses a yeast strain that distinguishes this tequila and gives it unique traits.

DISTILLATION

A meticulous process which involves several distillation cuts at around the halfway point.

MATURATION

White tequila does not require a maturation period.
Reposado (rested) tequila: Maturation in French Limousin and American oak barrels for 8 months.
Añejo (aged) tequila: Maturation in French Limousin and American oak barrels for 14 months.

BOTTLING

Bottled using a semi-artisanal process with great care for what goes into each bottle, because each one is special.



AVAILABLE BOTTLE SIZES AND TASTING NOTES BY PRODUCT



QUITA PENAS REPOSADO TEQUILA

Bottle sizes (100 ml, 1L.)

Tequila 100% agave.

Colour: Light straw tones.

Aromas: Herbal tones combined with notes of agave.

Finish in the mouth: Tequila with an intense herbal character that leaves sweet, light notes on the palate.

Alcohol content: 40%



QUITA PENAS BLANCO TEQUILA

Bottle sizes (100 ml, 1L.)

Tequila 100% agave.

Colour: Silver with bright nuances.

Aromas: Smooth floral and fruity aromas and a slight sweet note of cooked agave that reveals the heart of this tequila.

Finish in the mouth: Refreshing peppermint and lime notes together with a trace of cooked agave, which leave a silky finish on the palate.

Alcohol content: 40%



QUITA PENAS AÑEJO TEQUILA

Bottle sizes (100 ml, 1L.)

Tequila 100% agave.

Colour: Straw yellow with golden light flashes.

Aromas: Evokes woody notes with sweet traces of vanilla and almond.

Finish in the mouth: Exquisite notes of oak and a touch of almond and vanilla.

Alcohol content: 40%



QUITA PENAS CREMA DE TEQUILA

Bottle sizes (100 ml, 1L & 3L)

Its unique flavour and texture delight the palate. It is also renowned for its distinctive qualities and aromatic spices which preserve the spirit of the agave.

Colour: Crystalline with bright light flashes.

Aromas: Notes of cooked agave, with soft sweet scents.

Finish in the mouth: Silky on the palate, full-bodied with fine tequila finishes.

Alcohol content: 20%



MARGARITA QUITA PENAS.

Bottle size (750 ml.)

The new, easy and practical way to enjoy a cocktail at any time. This 100% agave white tequila mixed with traditional flavours of lemon, grapefruit and orange makes the perfect blend to refresh you.

Colour: The intense and fresh aromas of lemon linger and combine with sweet notes of agave.

Finish in the mouth: Presence of citric tones together with 100% white agave tequila.

Alcohol content: 10%

AVAILABLE PRESENTATIONS:



100 ml 1 L

Reposado



100 ml 1 L

Blanco



100 ml 1 L

Añejo



100 ml 1L 3 L

Crema Quitapenas



750 ml

Margarita



SERVING TIPS

CREAM OF TEQUILA

recommended as a digestive beverage which should be drunk cold.

MARGARITA

A type of cocktail served with ice or prepared like a frappe.

BLANCO

14-16°C Pair with fresh and smooth flavours such as seafood and/or vegetable skewers.

REPOSADO

16-18°C Pair with spicy flavoured foods such as traditional Mexican dishes and/or chocolates and cheeses, as well as meats such as chicken and pork. Cocktails and on the rocks.

AÑEJO

18-20°C Pair with sweet desserts and flans and/or strawberries, chocolate, cheese and cuts of beef. Highly recommended to be served on the rocks.



We were born to serve, project and capitalize on the latent need for premium Mexican products with great potential in the international market, and now, from other regions too in accordance with global trends within specific niche markets, with the aim of rewarding "quality, effort, talent and authenticity"

Fraternity has evolved as the representative, partner and commercial arm of several Mexican and international premium brands that have joined the magnificent journey it started in 1994. Exporting our products worldwide to Asia, Australia, Europe, the Central Caribbean, South, Central and North America.

OUR KEYS TO SUCCESS

- Telling stories about our culture, iconic characters, heritage and genuine Mexican character while strengthening the artisanal identity of our brands.
- Honoring historical locations associated with Mexico's heritage and with our associated international brands.
- Quality and flavor
- Special and unique designs on our bottles.

J O I N O U R W O R L D W I D E N E T W O R K ,
J O I N T H E F R A T E R N I T Y !

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