



HISTORY

The Hacienda Corralejo was founded in the 18th century on the same hacienda (rural estate) in Pénjamo, Guanajuato which was the birthplace of Miguel Hidalgo, leader of Mexico's fight for independence.

Formal production at Corralejo Tequila began on 8 May 1996. It was immediately distinguished by the quality and appearance of its products, which captured the historical essence of their land and expressed it through the artisan qualities of Corralejo Tequila bottles.



THE AUTHENTIC MEXICAN TEQUILA BRAND.

The only one whose cultural heritage attests to this claim, with origins in Pénjamo, Guanajuato, the birthplace of the father of Mexican independence, Miguel Hidalgo y Costilla. Our product maintains its original values, as evidenced by an artisanal bottle manufactured in our own glass factory and filled with 100% agave liquor, all produced by the tireless work of the Mexican people.

OUR DNA IS SHAPED MAINLY BY THE HERITAGE OF MEXICAN INDEPENDENCE.
BUT WHAT IS INDEPENDENCE?

It is the freedom to act for ourselves, according to our own knowledge and thoughts, and to do as we believe without being subject to rigid standards. It means always seeking out new ways of doing things in order to improve. We believe that independence is not an inert state; it is rather something of the here and now that evolves from day to day.

We are talking about everything from humanity's greatest movements and achievements for independence to the smallest actions that individuals carry out to enjoy independence in their everyday lives.

Independence is for those who dare to take the first step, who break rules that have been imposed generation after generation, who expand borders and appreciate what they have while always looking for ways to innovate.

"THOSE WITH PRIDE STAND TALL" in front of everyone. Just like our unique bottle. That is why, Corralejo promotes our independence on a daily basis by challenging ourselves, to improve on a daily basis, to enjoy life to the fullest, to seize opportunities and to enrich our own lives.

CORRALEJO

THIS TEQUILA'S TASTE AND AROMA

Won over consumers and led them to appreciate the authenticity of the Corralejo brand and the quality of its 100% weber agave tequila. Corralejo products have since gained significant international status, and their excellent quality has made them competitive worldwide.

AVAILABLE PRESENTATIONS:



CORRALEJO

TRIPLE DESTILADO

9900 HORAS

GRAN CORRALEJO



CORRALEJO BLANCO

Distilled from 100% blue agave and bottled directly from copper stills. Its crystal clearness and brightness reflect purity and genuine character. Corralejo Blanco Tequila could be either an invitation to have an aperitif, or the basis for a delicious and fresh cocktail.

Tasting notes:

Color: Crystalline with silver nuances of great brilliance.
Aromas: Raw agave with intense citrus and herbal tones.
Finish In The Mouth: A fusion of herbal notes and cooked agave is noted and achieves a perfect balance with the citrus and herbal notes.
Alcohol Content: 38%, 40%



TEQUILA CORRALEJO REPOSADO

100% agave tequila, obtained from the double distillation of fermented musts from weber's blue agave. Corralejo Tequila's flavor is mild yet exudes a strong character. It delivers a wide range of oak tones produced by four months of ageing in Fudres of 17,000 & 25,000 liters made of french limousin, american and Mexican oaks (Medium burned insided).

The color of our bottle denotes a great depth comparable to the blue of agave fields, the sky and the sea.

Tasting notes:

Color: Golden yellow with brilliant light flashes.
Aromas: Agave cooked with refreshing grapefruit and lime citrus notes.
Finish In The Mouth: Smooth citrus notes with a lingering flavor evoking vanilla wood tones.
Alcohol Content: 38%, 40%



TEQUILA CORRALEJO AÑEJO

100% agave tequila, obtained from the double distillation of fermented musts from weber's blue agave. Aged for 12 months in American oak barrels of 200 L with a slightly burned inside.

This tequila exemplifies to perfection the skills of master tequileros.

Tasting notes:

Color: Golden with amber flashes.
Aromas: Sweet notes of coffee and nuts.
Finish In The Mouth: Silky with an intense wood flavor and smoky tones.
Alcohol Content: 38%, 40%



CORRALEJO TRIPLE DESTILADO

A tequila made using a unique method which involves 6 months of aging in French white oak barrels. The first distillation occurs in a copper pot still, followed by another in a column still, while the third takes place once again in a copper still. This process yields a highly distinguished, one-of-a-kind tequila.

Tasting notes:

Color: Straw yellow with golden hues.
Aromas: It evokes Repo, and sweet aromas, with balanced notes of cooked agave and fruity tones.
Finish In The Mouth: Smooth and fresh with fruity notes.
Alcohol Content: 38%, 40%



TEQUILA AÑEJO 99000 HORAS

Made from 100% blue agave using Corralejo's traditional Charentais method, a process of double distillation in column and copper pot stills followed by 18 months of ageing in 200 l American oak barrels.

Tasting notes:

Color: Amber with hints of ocher.
Aromas: Notes of chocolate, vanilla and almond with intense oak aromas.
Finish In The Mouth: A silky full-bodied tequila that delivers intense notes of wood and chocolate which punctuate its exquisite aromas.
Alcohol Content: 38%, 40%



TEQUILA GRAN CORRALEJO

100% agave tequila, aged for 2 years in American oak barrels. A product of great excellence that should be savored slowly to appreciate its aged flavor and the hard work that goes into the contents of its majestic bottle.

Tasting notes:

Color: Ocher with highly intense light flashes.
Aromas: Rich tones combined with woody notes of chocolate, vanilla and walnut.
Finish In The Mouth: Silky with sweet tones that finish with a lingering wood taste.
Alcohol Content: 38%, 40%

AWARDS



San Francisco world Spirits competition 2007
Double Gold Tequila Corralejo Reposado.

San Francisco world Spirits competition 2009
Double Gold Tequila Corralejo Reposado.

San Francisco world Spirits competition 2019
Double Gold Tequila



San Francisco world Spirits competition 2008
Gold Tequila Corralejo Blanco.

The Fifty Best Blanco Tequila Corralejo Double
Gold Medal 2013.

The Fifty Best Blanco Tequila Corralejo Double
Gold Medal 2014.



San Francisco world Spirits competition 2006
Double Gold Tequila Corralejo Añejo.

Internationaler Spirituosen Wettbewerb 2011
Gold Medal tequila Gran Corralejo Añejo.



The Spirits Business Master 2012
Gran Corralejo Añejo.



San Francisco world Spirits competition 2019
Gold Tequila



Guinness world records The largest tequila
tasting 2010

MIXOLOGY



CORRALEJO SAFE

INGREDIENTS:
 - 45 ml Corralejo Reposado
 - 15 ml yellow lemon juice
 - 20 ml orange liqueur
 - 10 ml simple syrup



THE FOREST

INGREDIENTS:
 - 45 ml Tequila Reposado
 - 20 ml green lemon juice
 - 15 ml cantaloupe liqueur
 - 30 ml cucumber syrup
 Garnish: Long cucumber slice



CORRALEJO TONIC

INGREDIENTS:
 - Corralejo Reposado
 - 200 ml quinine water
 - ½ orange slice
 - ½ grapefruit slice
 - Lemon slice



RED CARPET

INGREDIENTS:
 - 45 ml Corralejo Añejo
 - 20 ml Granada liqueur
 - 15 ml yellow lemon juice
 - Dash of homemade grenadine
 - Sugar frosting stained with grenadine
 Garnish: Skewer with strawberry slices



99,000 JULEP

INGREDIENTS:
 - 50 ml 99,000 Horas
 - 2 tablespoons of sugar
 - 8 mint sprigs
 - Crushed ice
 Garnish: Mint sprig.



CINNALIENTO

INGREDIENTS:
 - 45 ml Corralejo Blanco
 - 10 ml Lemon juice
 - 20 ml cinnamon syrup
 - 60 ml Apple Juice
 Dash: Homemade Grenadine



MARGARITA AL PASTOR

INGREDIENTS:
 - 1½ oz Tequila Corralejo Blanco
 - ¾ Orange juice
 - 2 oz Fresh pineapple juice
 - 6 Basil springs
 - Cilantro (garnish)
 - ½ oz Syrup



LA MAGDALENA

INGREDIENTS:
 - 1½ oz Corralejo Reposado Tequila
 - ½ oz Lemon juice
 - ¾ oz Syrup
 - ½ Grapefruit slice
 - 2 Cucumber slices
 - 8 Mint springs
 - Fizzy topping
 - Cloves



THE FORGOTTEN EXPLORER

INGREDIENTS:
 - 60 ml Tequila Corralejo Añejo
 - 80 ml Beetroot juice
 - 3 Springs fresh basil
 - 1 Fresh lemon squeezed
 - 1 teaspoon vanilla sugar
 - Top up cracked Ice
 - Top up lemonade
 Garnish: Brunch of slapped basil on top



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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