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| Silver is Tequila in its purest and most natural state**.** Bottled immediately after distillation or allowed to age for a period less than two months in French oak barrels. Striving to produce the best Tequila, Indianos “Silver” is Triple Distilled using traditional and artisan methods. |  | Our Indianos “Reposado” is aged for a period of at least three months in French oak barrels, which endow the tequila with additional sensorial attributes. |
| Indianos “Añejo” is aged for a period between one and three years in French Oak barrels. Our aging methods provide the tequila with smoother, richer and more complex flavors and aromas. |  | The most refined type of tequila, Indianos “Extra Añejo” is a must have for Tequila aficionados. It’s aged for a minimum of three years and, as a result of this level of maturity, the end product is extremely rich and complex. |