



OUR STORY

6° Degree Tequila is a labor of love and hand – from cutting to mashing, distilling to bottling at Casa Maestri in the little town of Tequila. Master Tequilero Agustin Sanches chooses the highest-quality 100% Blue Weber Agave plants. The agaves are hand selected for their high sugar content. We use both the traditional clay ovens for roasting and the steaming method for cooking. Our tequila is triple distilled then set to rest in stainless steel for 2 months, making it extraordinarily smooth and full-bodied.

OUR PROCESS

The world turns on human connections. Friends are made. Deals get struck. Romances spark. Ideas take flight. All because one plus one equals far more than two. Maybe it equals 6, as in the 6 degrees that connect us all. So raise a glass of ultra smooth tequila to all the wonderful things that can happen when people are..... connected by 6° Degree Tequila.

PREMIUM TEQUILA
FROM 100% WEBER BLUE AGAVE

Blanco

TASTING NOTES

Crisp, fresh, agave-forward with subtle vanilla, a little spice, and a dry finish.

- RESTED 2 MONTHS IN STAINLESS STEEL
- HAND BOTTLED TEQUILA

40% ALC./VOL. [80 PROOF] | 750 ML

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