



FRESH, PURE, EXCEPTIONAL SIP ORGANIC



DISCOVER THE TRUE TASTE OF TEQUILA

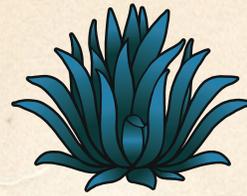
- ✓ Two ingredients: 100% organic agave + natural water
- ✓ Organic and sustainable - pure and free from chemicals
- ✓ Small-batch. Hand-numbered. Crafted without shortcuts
- 🐾 Every bottle sold supports our mission to save animals



After 20 years in the tequila industry, Pamela Maria De La Luz founded AgaveLuz to bring back authentic, organic tequila - crafted with purity, patience, and heart.



AgaveLuz.com
(800) 413-0216



AgaveLuz™ *Tequila*

ORGANIC BLANCO

- ✓ Two ingredients: 100% organic blue agave + water
- ✓ No chemicals, no pesticides and sustainably made
- ✓ Zero shortcuts, traditional craftsmanship
- ✓ Clean, pure flavor with exceptional smoothness
- ✓ Floral and earthy agave with hints of citrus, basil, olive, and lime. Soft pepper spice and a long, elegant finish
- 🐾 Every bottle sold supports our mission to save animals



SIP ORGANIC

NOM: 1480
Agave Age: 7 years
Extraction: Roller Mill

Water Source: Deep well
Fermentation: Natural open-top fermentation in stainless tanks

Cooking Method: Stone/Brick ovens
Distillation: Twice in stainless pot with copper coils





AgaveLuz™

Tequila

ORGANIC REPOSADO

- ✓ Aged over 6 months in American Oak Barrels
- ✓ Two ingredients: 100% organic blue agave + water
- ✓ No chemicals, no pesticides and sustainably made
- ✓ Zero shortcuts, traditional craftsmanship
- ✓ Clean, pure flavor with exceptional smoothness
- ✓ Aromas of fresh agave, oak, citrus, and maple lead into rich flavors of caramel and gently cooked agave. Warm, smooth, and beautifully balanced with sweet notes and American oak.
- 🐾 Every bottle sold supports our mission to save animals

SIP ORGANIC

NOM: 1480
Agave Age: 7 years
Extraction: Roller Mill

Water Source: Deep well
Fermentation: Natural open-top fermentation in stainless tanks

Cooking Method: Stone/Brick ovens
Distillation: Twice in stainless pot with copper coils
Aged in: American White Oak Barrels



AgaveLuz.com



AgaveLuz™

Tequila

ORGANIC AÑEJO

- ✓ Aged over 18 months in American Oak Barrels
- ✓ Two ingredients: 100% organic blue agave + water
- ✓ No chemicals, no pesticides and sustainably made
- ✓ Zero shortcuts, traditional craftsmanship
- ✓ Clean, pure flavor with exceptional smoothness
- ✓ Aromas of caramel, butterscotch, and maple rise from the glass, accented by hints of citrus and soft fruit. On the palate, smooth notes of cooked agave, toffee, hazelnut, and gentle spice deliver refined depth and character.
- 🐾 Every bottle sold supports our mission to save animals

SIP ORGANIC

NOM: 1480
Agave Age: 7 years
Extraction: Roller Mill

Water Source: Deep well
Fermentation: Natural open-top fermentation in stainless tanks

Cooking Method: Stone/Brick ovens
Distillation: Twice in stainless pot with copper coils
Aged in: American White Oak Barrels



AgaveLuz.com



AgaveLuz™

tequila

ORGANIC EXTRA AÑEJO

A 20 YEAR JOURNEY FROM AGAVE ROOTS TO YOUR GLASS

- ✓ Sip it once, and you'll never look at tequila the same
- ✓ Aged over 12 YEARS in American Oak Barrels
- ✓ Two ingredients: 100% organic blue agave + water
- ✓ No chemicals, no pesticides and sustainably made
- ✓ Zero shortcuts, traditional craftsmanship
- ✓ Clean, pure flavor with exceptional smoothness
- ✓ This unique tequila offers deep aromas of caramel, maple, and cooked agave. Rich notes of butterscotch, toffee, and oak unfold in perfect harmony. Exceptionally smooth and complex, it reflects nearly two decades of care
- ✓ Only 500 hand-numbered bottles made
- 🐾 Every bottle sold supports our mission to save animals



SIP ORGANIC

NOM: 1480
Agave Age: 7 years
Extraction: Roller Mill

Water Source: Deep well
Fermentation: Natural open-top fermentation in stainless tanks

Cooking Method: Stone/Brick ovens
Distillation: Twice in stainless pot with copper coils
Aged in: American White Oak Barrels



AgaveLuz.com



THE ORGANIC TEQUILA EVERYONE'S TALKING ABOUT

Los Angeles Times

"Pure, luxurious and organic - Los Angeles has a new favorite tequila"

The San Diego Union-Tribune

"Our favorite. You'll never look at tequila the same way."

THE ORANGE COUNTY REGISTER

"Discover the true taste of tequila: pure, flavorful, and honest."

LA WEEKLY

"The best tequila you'll ever taste—a celebration of clean living and artisanal craftsmanship."

THE tastingpanel MAGAZINE

"A tequila as it was always meant to be—organic, authentic, and rooted in tradition (rated 95)."

Vocal UNFINISHED MAN ValiantCEO NEW YORK WEEKLY GUDSTORY

Medium SHOUTOUT LA LA VOICE California Gazette The BEVERLY WEEKLY

UPSCALE Living CALIPOST DiscoverBlog T TechBullion MAGAZINE VALLEY VALLEY OF NEWS

WEBSTA Punnaka THE BRAGGING mommy CANVASREBEL LifeStyle UG



SIP ORGANIC - SUPPORT ANIMALS ORDER NOW



Retail **\$59.99**
 Wholesale **\$45.99**
 Case (4 per case) **\$183.96**

Retail **\$69.99**
 Wholesale **\$53.84**
 Case (4 per case) **\$215.36**

Retail **\$99.99**
 Wholesale **\$76.90**
 Case (4 per case) **\$307.60**

Retail **\$489.99**
 Wholesale **\$384.60**
 Case (4 per case) **\$1,538.40**

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