About Tequila Herradura

Tequila Herradura is an ultra-premium 100% agave tequila crafted by Casa Herradura using traditional production methods such as the most mature blue agave, clay ovens and fermenting naturally with wild yeast. Only naturally occurring airborne yeast produced by the agave plantations and fruit trees surrounding the distillery influence the fermentation process. Casa Herradura is one of Mexico's most historic and renowned tequila producers. Casa Herradura has been hand harvesting, producing and estate bottling fine tequilas from the small town of Amatitán, Jalisco since 1870. For more information, visit www.Herradura.com.

