GOZA TEQUILA

GOZA was born with the ideology that individuality should be celebrated. After working in the corporate climate for many years, our founders wanted to start writing their own narrative with a product they both loved, tequila.

Through hard work, passion and tenacity, the two founded a company built on a premium craft tequila with a smooth taste, and chose to produce the **product in the Highlands of Jalisco, Mexico. GOZA was named after the Spanish word 'enjoy'** for a reason, because whether you're celebrating big or small wins, it's all about enjoying life.

GOZA Blanco is handcrafted from 100% Weber Blue Agave, and is carefully distilled in small batches at GOZA's distillery in Jalisco, Mexico.

Aroma	Sweet with a hint of mint
Taste	Vanilla, tropical fruit, clean
Size	750ml
Alcohol Content	40% ABV (80 Proof)

GOZA Reposado is handcrafted from 100% Weber Blue Agave, and is carefully distilled in small batches at GOZA's distillery in Jalisco, Mexico. It's then aged in white-oak whiskey barrels for six months for a smooth taste with a hint of oak flavor.

Aroma	Caramel, vanilla, honey-oak
Taste	Complex, smooth, bold
Size	750ml
Alcohol Content	40% ABV (80 Proof)

GOZA's award-winning Añejo is handcrafted from 100% Weber Blue Agave, and is carefully distilled in small batches at GOZA's distillery in Jalisco, Mexico. It's then aged in white-oak whiskey barrels for 18 months to produce a tequila that's perfect for sipping.

Aroma	Warm, deep, cinnamon
Taste	Rich complexity, spice, honey
Size	750ml
Alcohol Content	40% ABV (80 Proof)

CLASSIFICATIONS

According to the CRT (*Consejo Regulador del Tequila*)—the Tequila Regulatory Council—there are four classifications of Tequila:

- **Blanco** (un-aged)
- **Reposado** (minimum of 2 months but no longer than 12 months)
- **Añejo** (aged1-3 years)
- **Extra Añejo** (3 years or older).

All of our aged expressions rest exclusively in used American white oak bourbon casks.

- It all start at Estate grown, non GMO and all plants are solely fertilized with Organic fertilizer
- Once at the Distillery Agave is chopped into quarter and loaded into (2) twenty two ton autoclaves to begin the cooking process. *Autoclaves are big drum-like pressure cookers used in Tequila production (to cook the piñas before being mashed and fermented). By using steam and high pressure, the agaves can be cooked quicker and in larger batches than typical brick ovens or pit fires.*
- Cooking the agave in Autoclaves verse a traditional "horna" wood burning oven) brings out the natural occurring sugar.
- Once piñas are cool they move to mill to crush to release juice, then on to stainless steel container where we add two different year strains
- They onto Distillation, Goza uses six import Alambic Armagnacais which is a combination of a pot still and column still
- After 6 months the tasting begins at the warehouse for our Reposado and 3 years for Anejo