CHASON BEVERAGES

THE TEQUILA COLLECTION

CHASON BEVERAGES

From Mexico's Finest Agave
to Exceptional Expressions.

CHASON BEVERAGES

TEQUILA KOMOS

Komos Tequila is an ultra-luxury tequila that redefines the category by blending traditional Mexican craftsmanship with innovative winemaking techniques. Aged in French Oak barrels, every detail—from production to presentation—reflects a modern, global approach to tequila.

REPOSADO ROSA

AÑEJO CRISTALINO

AÑEJO RESERVA

EXTRA AÑEJO

CHASON BEVERAGES

EXPANDING THE REACH OF ULTRA-LUXURY TEQUILA TO MORE OCCASIONS AND MORE PEOPLE IN THE WORLD

DIFFERENTIATED BRAND

Defining the category of modern, **ultra-luxury tequila** and outpacing more traditional leading brands, turning any occasion into a **moment of timeless revelry.**

BEST IN CLASS LIQUID

A one-of-a-kind process that produces a tequila of **perfect refinement**, expanding people's repertoire beyond wine and brown spirits.

SUSTAINABILITY

Pioneering environmental stewardship program through the **Komos Foundation**, and leading the tequila category in the **largest sustainability initiative** in Tequila Mexico.

TEQUILA
KOMOS®

CHASON BEVERAGES

TEQUILA
KOMOS

REPOSADO ROSA

The Reposado Rosa has an exquisite rosé hue and is aged for 2 months in French oak red wine barrels, giving it a rich mouthfeel.

RED WINE BARRELS

Our blanco is transformed in the elegant red wine barrels to a **reposado with a rich pink hue** that is naturally derived from grape skins, reminiscent of great, French rosé.

GENTLY AERATED

The final touch is to aerate our Reposado Rosa to make the **mouthfeel softer and smoother,** while adding a richness and roundness.

TASTING NOTES

NOSE

Cinnamon-dusted rose petal, caramel apple, and fresh agave

TASTE

Fresh agave, butterscotch, dark chocolate, blackberries, plums, and dark cherries

FINISH

Long, rich, and very smooth, impression of chocolate covered strawberries

98
POINT SCORE
TASTING PANEL
MAGAZINE

TWO MONTHS AGING

CHASON BEVERAGES

TEQUILA

KOMOS

AÑEJO CRISTALINO

The Añejo Cristalino is aged for a minimum of **1 year** in French oak white wine barrels, then charcoal filtered to create the stunning cristalino expression.

WHITE WINE BARRELS

Our Añejo is aged for **twelve months** in French oak white wine barrels.

FILTRATION

It is then dripped through a charcoal column to remove impurities, creating a **perfectly smooth**, delicious Añejo Cristalino.

GENTLY AERATED

The final touch is to aerate our Añejo Cristalino to make the **mouthfeel softer and smoother**, while adding a richness and roundness.

ONE YEAR AGING

TASTING NOTES

NOSE

Tropical fruits, citrus zest, white florals, vanilla

PALATE

Pineapple, miso, stone fruit, lime

FINISH

Mineral and round with a delicate sweetness

98
POINT SCORE
TASTING PANEL MAGAZINE

CHASON BEVERAGES

TEQUILA

KOMOS

AÑEJO RESERVA

The Añejo Reserva expression is aged for a minimum of **12 months** in specially chosen barrels including French oak, American bourbon, and sherry casks, and is then masterfully blended.

SPECIAL BARRELS

The Añejo Reserva expression is aged for a minimum of **12 months** in **specially chosen barrels** including French oak, American bourbon, and sherry casks, and is then masterfully blended.

GENTLY AERATED

The final touch is to aerate our Añejo Reserva to make the **mouthfeel softer and smoother,** while adding a richness and roundness.

ONE YEAR AGING

TASTING NOTES

NOSE

Rich coffee, caramel toffee, bright citrus zest

PALATE

Soft and full, hazelnuts, dried apricots

FINISH

Allspice, white pepper, and opulent amber notes

99
POINT SCORE
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CHASON BEVERAGES

TEQUILA

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EXTRA AÑEJO

The Extra Añejo is aged for a minimum of **3 years** in both French oak white wine barrels and American oak whiskey barrels to make a truly oppulent expression.

WHITE WINE & WHISKY BARRELS

Aged for three years in a combination of French oak white wine barrels and American whisky barrels.

BLENDING

The richness of American oak is **masterfully blended** with the refinement of French oak to make our unique Extra Añejo.

GENTLY AERATED

The final touch is to aerate our Extra Añejo to make the **mouthfeel softer and smoother**, while adding a richness and roundness.

THREE YEARS AGING

TASTING NOTES

NOSE

Dried peach, pecan pie, exotic spice

PALATE

Orange peels, candied ginger, toasted pecans

FINISH

Light smoke with creamy, round finish

100
POINT SCORE
THE FIRST EVER TASTING PANEL MAGAZINE