VINATA LOS OSUNA
100% AGAVE AZUL
LOS OSUNA
DESDE
1876
drinklososuna.com
100% Blue Agave

100% AGAVE AZUL

LOS OSUNA

DESDE 1876

AGED IN TRADITION SINCE 1876

drinklososuna.com

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Birmingham
San Diego
Phoenix
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Mexicali
Yuma
Ensenada
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Dallas
Shreveport
Montgomery
Abilene
Jackson
El Paso
Odessa
Ciudad Juarez
Heroica Nogales
Mobile
San Quintin
Austin
New Orleans
Houston
San Antonio
Galveston
Hermosillo
Isla Cedros
Rosarito
Chihuahua
Delicias
Guaymas
Ciudad Obregon
Santa Rosalia
Hidalgo del Parral
Nuevo Laredo
Laredo
Corpus Christi
Monclova
Loreto
Los Mochis
Gomez Palacio
Torreon
Saltillo
Reynosa
Monterrey
Brownsville
Matamoros
Culiacan
La Paz
Durango
Gulf of California
Gulf of Mexico
Ciudad Victoria
Mazatlan
NORTH PACIFIC OCEAN
Zacatecas
San Luis Potosi
Ciudad Mante
Tampico
Ciudad Madero
Aguascalientes
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Irapuato
Puerto Vallarta
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Queretaro
Pachuca
Poza Rica
Zamora
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Mexico
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Morelia
Toluca
Tlaxcala
Cuernavaca
Puebla
Orizaba
Coatzacoalcos
Villahermosa
Minatitlan
ISLAS REVILLAGIGEDO
Colima
Manzanillo
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Acapulco
Oaxaca
Tuxtla Gutierrez
San Cristobal de Las Casas
Salina Cruz
Progreso
Merida
Cancun
Isla Cozumel
Campeche
Bahia de Campeche
Ciudad del Carmen
Chetumal
Belize City
Belmopan
BELIZE
Puerto Barrios
GUATEMALA
Guatemala
Tapachula
San Pedro Sula
HONDURAS
Tegucigalpa
Puerto San Jose
San Salvador
EL SALVADOR
HACIENDA LOS OSUNA
LOS OSUNA
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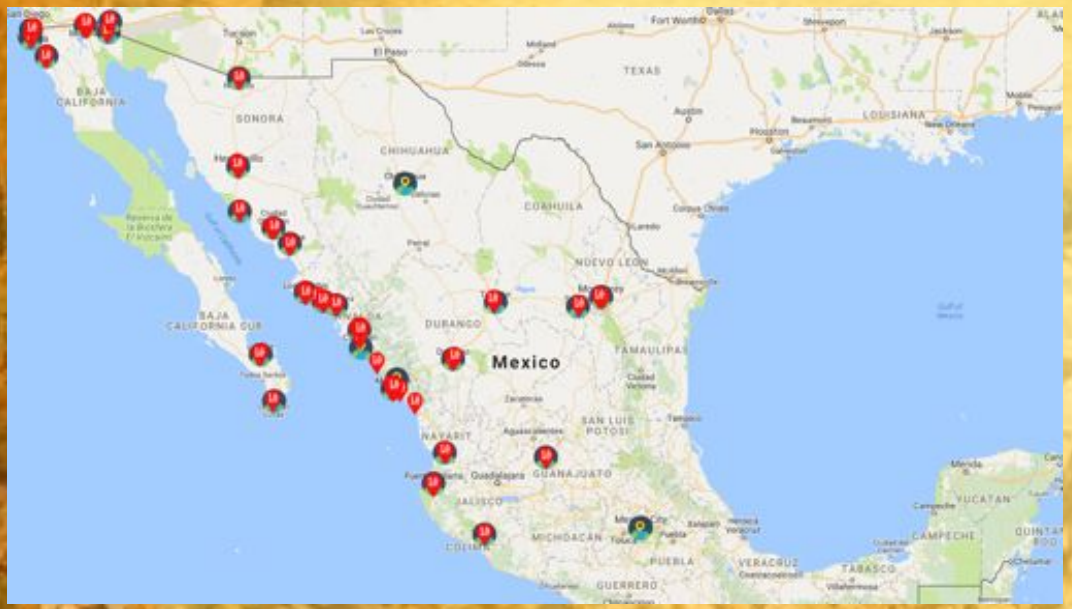
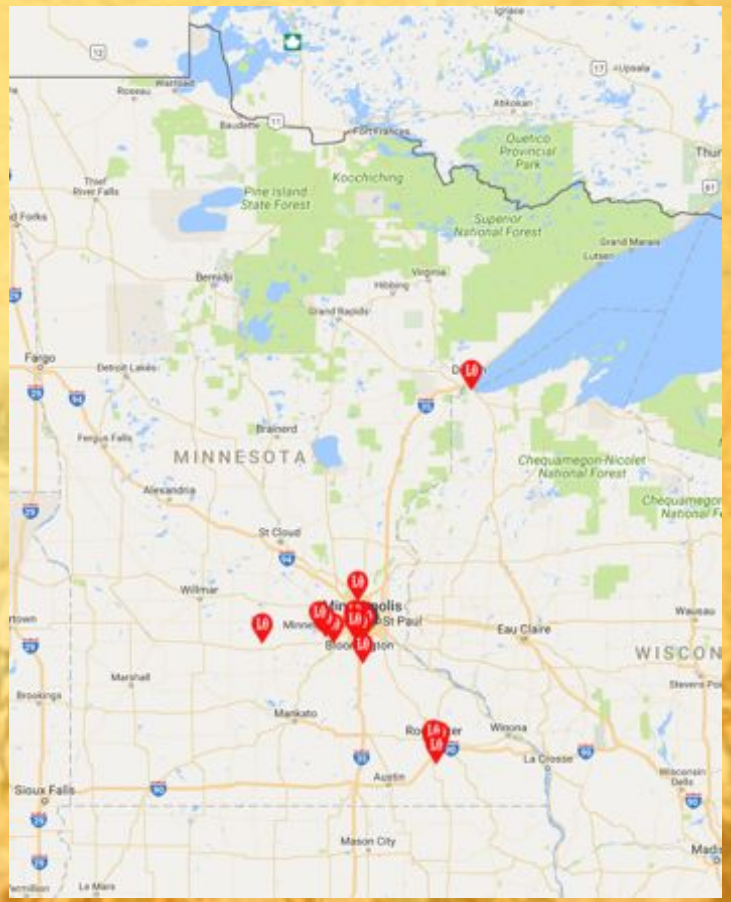
Locations in the United States & Mexico

- Minnesota: 90+ locations and growing
- Mexico: Western coast with over 100 locations





History of Los Osuna

The story of Vinata Los Osuna from 1876-1972 is steeped in drama and political turmoil during the commercial development of the Mescal (Tequila) industry in Sinaloa and Mexico. See website and sell sheet for more details.

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Why Los Osuna???

- Los Osuna Blanco, Reposado & Añejo are designed and maintained by the legendary Master Distiller and consultant, Ing. Leopold Solis Tinoco.
- A TRUE CRAFT distillery that is a small batch, single estate brand with local and naturally grown agave and yeast.
- 140 year old in-ground brick ovens cook the agave, followed by a slow, 5 day, cool fermentation process while playing Baroque classical music.
- All heads and tails are discarded and no colorings, flavorings or thickeners are added to the Blanco, Reposado or Añejo.

The Process

THE LOS OSUNA PROCESS USES ONLY 100% BLUE WEBER AGAVE.

- Our Lowland Agave is harvested at 8-10 years of age.

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The Process

THE LOS OSUNA PROCESS USES ONLY 100% BLUE WEBER AGAVE. (Lowland Varietal)

- The spines are cut off clean and the piñas are transported to the distillery.

The Process

- Once at the distillery the piñas are halved and stems (cogollos) removed.
- The process then requires four stages.

Stage 1: Steam Cooking

- Cooking is done in traditional underground brick ovens (140 years old) for 48 hours with steam heat.
- Cooking transforms the starch into fermentable sugars, and softens the structure of the plant to facilitate extraction of the juices or “jugos”.

Stage 2: Sugar Extraction

- At this stage, the purpose is to obtain the largest possible amount of liquid sugar from the agave.
- A traditional four step mill is used to mash and extract.

Stage 3: Fermentation

This is the most important stage to obtain the desired characteristics of our product.
Our locally developed yeast transforms the sugars into alcohol.
Slow and cool fermentation in wood tanks enhances the unique qualities and characteristics of Los Osuna. Baroque Classical music plays during fermentation.

100% Blue Weber Agave

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Fermentation in Wood

Stage 4: Distillation

- All Los Osuna products are twice distilled: the first, called “destrozamiento” yields a product called “ordinario” and the second distillation, called rectification produces the “tequila.”
- The Second distillation produces the rough product at 60° alcohol/volume and has the aroma and the flavor of the Blue Agave plant.
- The first still is copper/stainless steel, the second still is made of wood and copper, which also adds flavor. Wood stills are a unique rarity these days in Mexico.

Alambiques Los Osuna

Bodega Los Osuna

- After the product is obtained at 60° of alcohol, it is lowered to 40° by adding local deep well, distilled water which gives you the finished Los Osuna Blanco Expression. The Blanco is then rested for 90 days before bottling.
- To make Reposado, the Blanco is introduced into new White Oak Barrels #2 Char and aged about 11months.
- The Añejo is aged up to 3 years in the same barrels and then blended.
- During the aging process the products refine its flavors and its bouquet after resting in white oak barrels. The product's alcohol absorbs the different substances from the wood resulting in a perfect balance of texture, body, flavor and smoothness.

Bottling: All bottling is done on site at the vinata.

LOS OSUNA
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Los Osuna Blanco

Name:	Los Osuna
Type:	Blanco
Aged:	N/A
Alc. Vol.:	40% ABV
Raw material:	100% Blue Weber Agave
Product:	100% Natural
Process:	Artisanal
Since:	1876
Profile Creation:	Ing. Leopoldo Solis
Cont. Net:	750 Milliliters
Bar code:	7503020797057
Case:	6 Bottles
Pallet:	160 Cases (960 Bottles)
Country of Origin:	México, Mazatlán Sinaloa

Los Osuna Reposado

Name:	Los Osuna
Type:	Reposado
Aged:	11 Months
Alc. Vol.:	40% ABV
Raw material:	100% Blue Weber Agave
Product:	100% Natural
Process:	Artisanal
Since:	1876
Profile Creation:	Ing. Leopoldo Solis
Cont. Net:	750 Milliliters
Bar code:	7503020797040
Case:	6 Bottles
Pallet:	160 Cases (960 Bottles)
Country of Origin :	México, Mazatlán Sinaloa

Los Osuna Añejo

Name:	Los Osuna
Type:	Añejo
Aged:	Up to 3 years
Alc. Vol.:	40% ABV
Raw material:	100% Blue Weber Agave
Product:	100% Natural
Process:	Artisanal
Since:	1876
Profile Creation:	Ing. Leopoldo Solis
Cont. Net:	750 Milliliters
Bar code:	7503020797033
Case:	6 Bottles
Pallet:	160 Cases (960 Bottles)
Country of Origin :	México, Mazatlán Sinaloa

Los Osuna Reposado
Agave Vanilla Liqueur

Name:	Los Osuna
Type:	Reposado Agave Vanilla Liqueur
Aged:	11 months
Alc. Vol.:	20% ABV
Raw material:	Los Osuna Reposado, fructose, water and vanilla
Process:	Artisanal
Since:	1876
Profile Creation:	Master Distiller, Daniel Limon
Cont. Net:	750 Milliliters
Bar code:	7503020797132
Case:	6 Bottles
Pallet:	160 Cases (960 Bottles)
Country of Origin :	México, Mazatlán Sinaloa

Los Osuna's Award Winning Products

Los Osuna Sponsored Professional Boxer

- **Name**: Gilberto Ramírez "El Zurdo"
- **Born**: June 19, 1991 (age 25), Mazatlán, Mexico
- **Total fights**: 34-0
- **Wins by ko**: 24
- **Division**: Super Middleweight Titleholder

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