THE SPIRIT OF RESILIENCE

Our Tequila, Our Story - Every sip of Green Card Limited tequila is a celebration of the immigrant spirit.

Green Card Limited is a small-batched, handcrafted premium tequila, born in the heart of Jalisco, Mexico. Our tequila is a tribute to the fearless individuals who dared to dream of a better life, leaving behind their homelands and loved ones in pursuit of liberty, prosperity, and opportunity. We honor our parents and all immigrants who, with determination and perseverance, paved the way for generations to come. Like the resilient agave plant that thrives in the desert, their courage and grit inspire us.



- **Made from:** 100% Blue Weber Agave
- **Three Natural Ingredients:** Blue Weber Agave, Water, Yeast
- **Agave Age at Harvest:** 6-8 years
- **Region:** Jalisco, Mexico / Tequila Valley – Amatitan Jalisco
- **Batch Size:** 6,000 bottles (initial batch)
- **Established / 1st Production Date:** 1996
- **ABV (Alcohol by Volume):** 40%
- **Grown: Jalisco Mexico**
- **Production Process:**
  - **Cooking:** Autoclave – slow, steam-based cooking to preserve agave integrity.
  - **Milling:** Roller Mill – ensures efficient extraction while preserving flavor compounds.
  - **Fermentation:** Natural fermentation in open-air tanks.
  - **Water Source:** Deep well water – clean and mineral-balanced
  - **Distillation:** Double-distilled in stainless steel stills for smoothness and clarity.
- **Aging Process *Reposado only*:**
  - **Barrel Type:** American Oak
  - **Aging Duration:** 3 to 4 months in American oak barrels previously used by renowned bourbon distilleries.
  - **Oak Influence:** Light-medium; aging adds vanilla, soft spice, and a smooth roundness while preserving the agave's natural brightness.

THE BEST SIPPING TEQUILA IN THE WORLD!

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OUR REPOSADO



Our History.

Green Card is born of the heart of Amatitán, Jalisco, a land nourished for millennia by the Tequila Volcano. Here, our Blue Weber Agave thrives in mineral-rich soils, naturally fertilized by volcanic ash and nurtured by a unique terroir that defines the essence of our tequila.

Just eight miles from the crater, our agave fields stretch across the landscape, where the deep red earth contrasts vividly with the bold blue of the agave stalks, glowing under the intensity of the Mexican sun. Such semi-dry climate marked by year-round warmth, and brief rainy season, blesses our agaves with herbaceous, slightly sweetened notes, yielding a versatile, complex flavor.

We honor traditional harvesting methods passed down through generations. Our land is prepared by hand without use of industrial machinery using time-honored techniques to clean, furrow, and maintain the fields. Twice a year, the weeds are carefully removed by hand to ensure the agaves grow strong.

After 6 to 8 years of slow maturation, only the finest agaves are harvested. The hearts, or piñas, are then transported to our distillery, where the Correa family continues a legacy of craftsmanship spanning more than two decades. It all began when Don Jesús Correa, our Master Distiller, followed in the footsteps of his father, a traditional fogonero who tended the stone ovens where the agave was cooked. Today, Don Jesús, together with his son, Jesús Correa, continues to blend tradition with innovation, refining processes, elevating quality, and preserving the integrity of every drop.

At every stage, we remain true to the old ways: using natural spring water from artesian wells, free of chemical treatments, to preserve and enhance the volcanic character of the spirit. We make no shortcuts. No compromises.

Once distilled, our reposado expression undergoes careful aging in American oak barrels previously used by various bourbon brands. Each selected for the unique nuances they impart. The result is a refined, sophisticated tequila that is boldly balanced, and remarkably smooth.

Every bottle is hand-labeled and packaged by the women of our local community, whose work not only ensures quality but supports the region's families and future. We are deeply committed to empowering those around us and creating opportunities through every stage of production.

Green Card is a tequila born of the land, shaped by tradition, elevated by expertise. Is the consolidation of years of experience in ancestral techniques, combined with the knowledge of modern processes and constant improvements in quality standards. A tequila with tradition that meets the demands of the world market.

- **Aroma:** Rich and layered, combining the sweetness of cooked agave with creamy vanilla, soft oak, and a whisper of red apple.
- **Palate:** Smooth and expressive, featuring notes of caramel and toasted barrel complemented by gentle smokiness and baked red apple.
- **Mouthfeel:** Exceptionally smooth and clean, offering a refreshing purity that highlights the spirit's ageless character.
- **Finish:** Harmoniously balanced with a mellow bourbon-like warmth and a lingering touch of sweet oak and fruit.

Unique Selling Points

- **Craft production in Jalisco** – No industrial shortcuts; every bottle reflect traditional expertise.
- **Modern yet rooted** – A clean brand with contemporary appeal, built on on centuries-old practices.
- **Versatile flavor profiles** – Exceptional for sipping, premium cocktails, or culinary pairing.

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