



DANO'S  
**DANGEROUS**  
100%  
PURO AGAVE  
**TEQUILA**

**COMPANY  
OVERVIEW**



## DANO'S STORY

Some seek fame. Others fortune. Dano? They call him the seeker of flavor.

There are legends about Dano. Wild tales. Run-ins with a group of bandidos, a kidnapping, a daring escape—just to name a few.

However it unfolds, his journey led him deep into the heart of Tequila, Mexico, to a 180-year-old hacienda where tradition isn't just a word; it's a way of life.

There, Dano joined forces with master distillers who shared his vision: crafting tequila the right way—pure, handcrafted tequila with fresh, real ingredients, free of additives or shortcuts.

And so, Dano's Dangerous Tequila was born.  
Not from a corporate pitch. Not from a passing trend.  
But from one man's unrelenting quest for authentic flavor.

**Seek. Sip. Savor The Danger.**



# DANGEROUSLY BETTER



Dano's doesn't play by the rules—because we're too busy rewriting them. We take 100% blue Weber agave, let it soak in the Mexican sunshine for 8 years, and craft it into dangerously smooth tequila at the second oldest hacienda in Mexico.

No additives. No artificial fluff. Just pure, bold flavor that's aged to perfection and infused with real, fresh fruit.

This isn't just tequila; it's an invitation to live on the edge.

## SMOOTH TASTE, NO SHORTCUTS

- Hand-picked, estate-grown blue Weber agave, matured for 7-8 years
- No additives, no colorings—just the good stuff.
- Our Reposado rests for 6-9 months, and Añejo luxuriates for 18 months in virgin white oak barrels.
- Fresh-fruit infusions done the right way—cut, deseeded, and blended with our ultra-premium tequila.

## 185 YEARS OF TRADITION

- Distilled at the 2nd oldest tequila distillery in Tequila, Jalisco, Mexico.
- Female-owned hacienda with 4 generations of expertise.
- Single-estate tequila made using traditional, sustainable, additive-free methods
- Crafted using 180-year-old hornos, open fermentation, and copper pot distillation for an authentic taste.

**Premium tequila. Zero compromises. No outrageous price tag.**

**Just dangerously better tequila.**



# OUR PROCESS



## STEP 1: HARVEST

Our journey starts with the mighty blue Weber agave, sun-grown for 8 years. When it's time, expert jimadors, armed with only their sharp coa de jima, hand-harvest the sweet piña. These prized hearts are then baked, pressed, and transformed into the bold nectar of Dano's Dangerous Tequila.

## STEP 2: COOKING

After harvest, the agave hearts head to our distillery, where the real magic happens. We slow-cook the piñas for 26 hours in traditional clay hornos, using pressurized steam to transform raw starches into rich, fermentable sugars. The result? A tequila bursting with flavor and tradition.

## STEP 3: FERMENTING

Once cooked, the agaves cool into sweet, sticky piñas—perfect for juicing. We crush the piñas using a mill powered to ensure every delicious drop of juice is separated from the fibers. Next, we wash with local pure spring water and strain. From there, nature takes over as wild yeast works its magic, turning sugar into alcohol and setting the stage for exceptional tequila.

## STEP 4: DISTILLING

Now it's time for refinement. We double-distill our tequila in copper stills, a time-honored tradition passed down through generations. The slow, low-temp process preserves the agave's rich flavors while naturally removing impurities, ensuring each sip is pure, smooth, and full of character.

## STEP 5: AGING

At Dano's, aging is an art. Our Reposado and Añejo rest in 200-liter virgin white oak barrels, never reused whiskey barrels, to preserve the pure sweetness of agave. The Reposado spends 6 months smoothing out, while the Añejo matures for 18 months into a rich amber. This careful aging unlocks bold, complex flavors for a tequila experience like no other.

## STEP 6: INFUSING

Our Pineapple Jalapeño infusion blends ripe pineapple and fresh, deseeded jalapeños with our smooth Blanco tequila. For the Coffee Reposado, we roast premium Arabica beans and infuse them into our oak-aged Reposado, adding subtle vanilla notes for a complex flavor. Both infusions are carefully filtered to preserve their bold, natural flavors, showcasing Dano's commitment to quality and innovation in tequila.



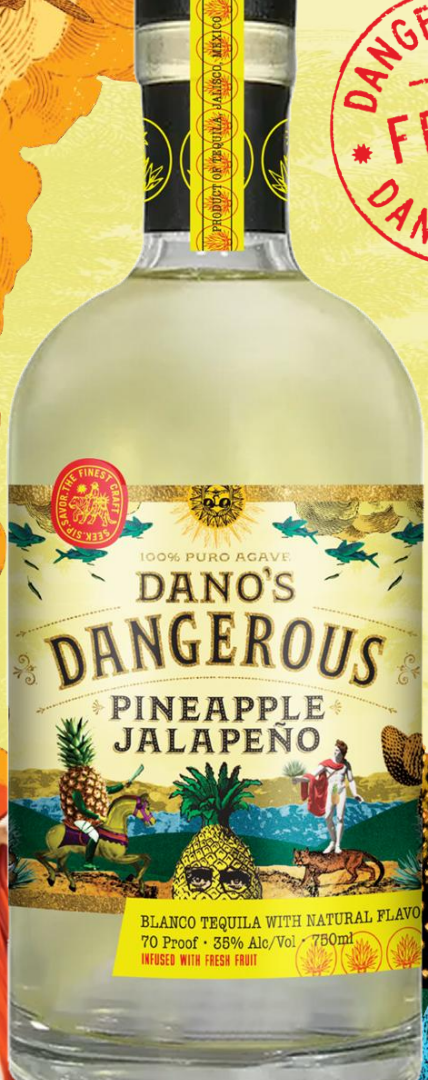
# PINEAPPLE JALAPEÑO

Our Pineapple Jalapeño Tequila begins with the meticulous harvest of blue Weber agave, nurtured for over eight years under Mexican the sun.

After a traditional baking and pressing to extract the nectar, our Blanco tequila is artfully infused with hand-cut ripe pineapples and freshly deseeded jalapeños. The result is a bold, crisp infusion that perfectly balances the natural sweetness of pineapple with the zesty kick of jalapeño, offering a dangerously delicious twist to any cocktail.

35% ALC/VOL • 70 PROOF

THE WORLD'S FIRST ADDITIVE-FREE, INFUSED TEQUILA  
MADE WITH FRESH FRUIT



**NEW!**

# COFFEE REPOSADO

Our brand new Coffee Reposado infusion captivates with the rich aroma of Organic Arabica beans, reminiscent of a freshly brewed cup of coffee.

These beans are carefully cultivated in Mexico's renowned "bean belt," where the volcanic soil and ideal humidity conditions produce beans of exceptional flavor. We start by roasting Arabica beans, then infuse them into our 100% agave Reposado tequila, aged for nine months in fresh American white oak barrels—four times longer than the industry standard.

**35% ALC/VOL • 70 PROOF**

**ADDITIVE-FREE TEQUILA INFUSED WITH ORGANIC ARABICA COFFEE BEANS**





DANGEROUSLY  
FRESH  
DANGEROUSLY



## BLANCO



Straight from the heart of Jalisco, our Blanco tequila is crafted using traditional methods, highlighting the sweet essence of blue Weber agave. Its crisp, clear profile makes it the perfect foundation for any tequila-based cocktail, ensuring a clean taste and a smooth finish every time.

40% ALC/VOL • 80 PROOF

**HANDCRAFTED, ADDITIVE-FREE TEQUILAS MADE  
WITH FRESH, ALL NATURAL INGREDIENTS**





# REPOSADO

— ❁ —

Aged six months in virgin white oak barrels, this golden tequila blends the natural sweetness of agave with hints of vanilla and honey, creating a smooth and sophisticated drinking experience. Ideal for an elevated Margarita or enjoyed neat, our Reposado promises a taste of luxury.

**40% ALC/VOL • 80 PROOF**

**HANDCRAFTED, ADDITIVE-FREE TEQUILAS MADE WITH FRESH, ALL NATURAL INGREDIENTS**



DANGEROUSLY  
FRESH  
DANGEROUSLY



## AÑEJO

Matured for eighteen months in fresh white oak barrels, our Añejo emerges as a richly layered spirit with caramel, oak, and spice notes. Perfect for sipping slowly and appreciating its refined character, this Añejo is the true Cognac of Tequilas.

40% ALC/VOL • 80 PROOF

**HANDCRAFTED, ADDITIVE-FREE TEQUILAS MADE  
WITH FRESH, ALL NATURAL INGREDIENTS**

# RETAIL PRICING



**COFFEE  
REPOSADO**

**\$40.00**



**PINEAPPLE  
JALAPEÑO**

**\$40.00**



**DANO'S  
BLANCO**

**\$48.00**



**DANO'S  
REPOSADO**

**\$53.00**



**DANO'S  
AÑEJO**

**\$58.00**