



# *Rancho Altos*

A Premier Investment Opportunity  
in the Thriving Tequila Market.





## *Tequila: A spirited Growth Story*

The tequila industry has seen a remarkable 11.9% annual growth from 2017 to 2022, outpacing all other spirits. With the price of tequila rising significantly, the market is ripe for premium products. Despite this boom, the penetration of tequila remains relatively low compared to vodka and whiskey, presenting a unique opportunity for growth.





## *Redefining Premium Tequila*

At Rancho Altos, we're not just making tequila; we're crafting a legacy. Our mission is to produce authentically premium tequila, standing out in a market where many premium brands lack true quality. Our unique approach includes:

- Exceptional Agave Cultivation:** We grow organic agave under ideal conditions, ensuring a high-quality plant that reflects the true spirit of traditional tequila.

- Artisanal Distillation:** Our team, including world-renowned biochemists, mixologists, and master distillers, creates tequila that captures the richness of tradition and unmatched quality.

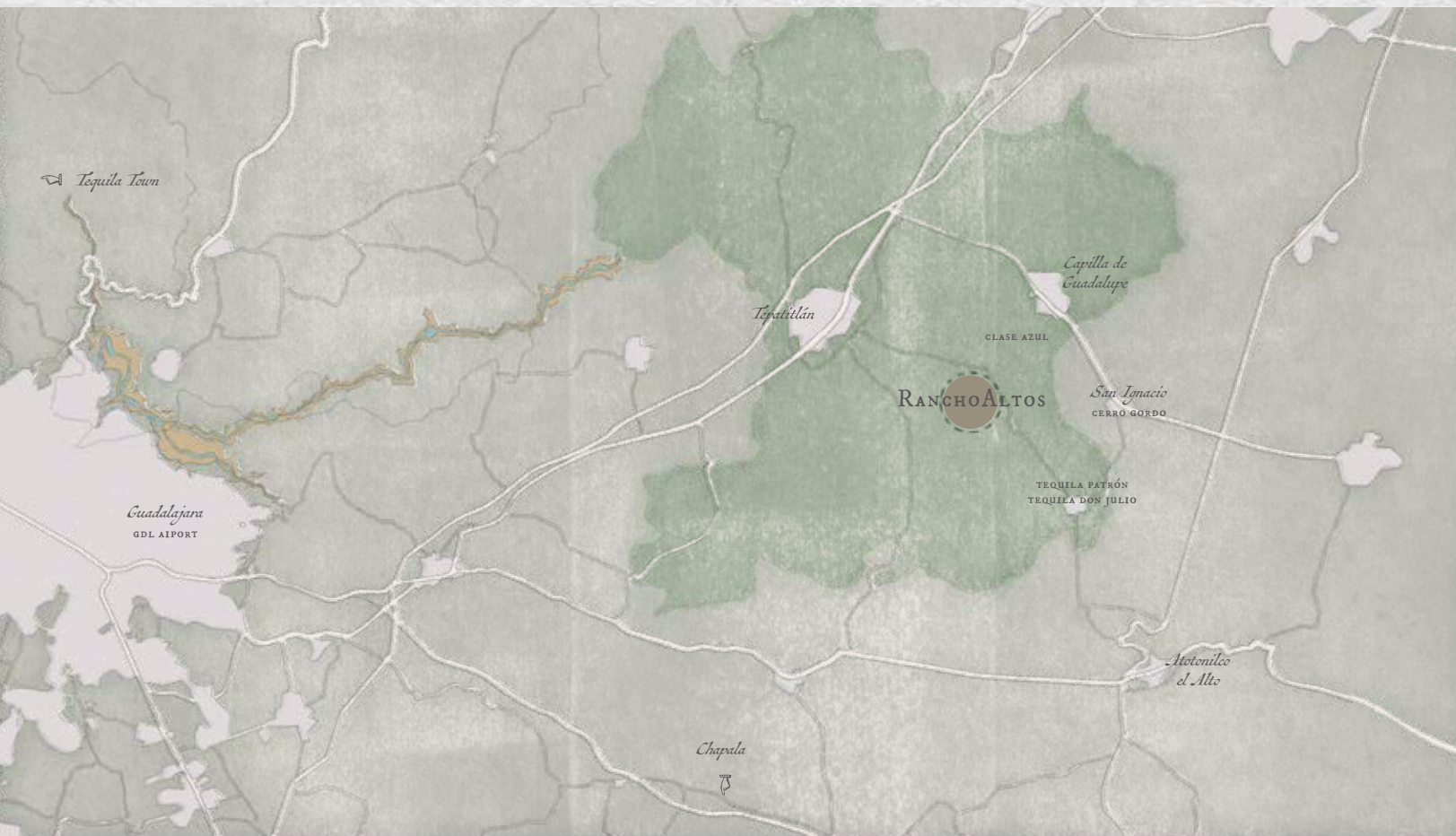
- Sustainable Practices:** Our eco-friendly approach protects and enhances the local ecosystem, making our product not only exceptional but also responsible.





## *Strategic Location*

Nestled in the Cerro del Maguey, within the world's most productive tequila triangle, spanning Tepatitlán, Atotonilco, and Arandas, our estate enjoys the benefits of the purest water and a rich ecosystem. These natural resources are essential for crafting ancestral tequila of unparalleled quality.







*On the ground, site photo*





## *Unprecedented Distillery Design*

Our distillery, a brainchild of globally acclaimed designers Héctor Esrawe and Francisco Pardo, merges tradition with innovation, making it a beacon of tequila spirit.











# *The First Completely Sustainable Tequila Destination In The World*

Located in a unique ecosystem of more than 40 hectares of pristine nature, including hot springs, orchids, and ancient oaks. This innovative project combines a hospitality and farm-to-table restaurant experience, where food is harvested on-site in a regenerative farming practice on the land that gave birth to the first cowboys, with a wellness center that leverages the natural environment to offer a deep relaxation experience. Additionally, we will feature an exclusive community of luxury villas for sale designed by the best architectural studios, with spacious grounds, a clubhouse, an equestrian center, and a community farm.

## *Master Plan : Phase I*

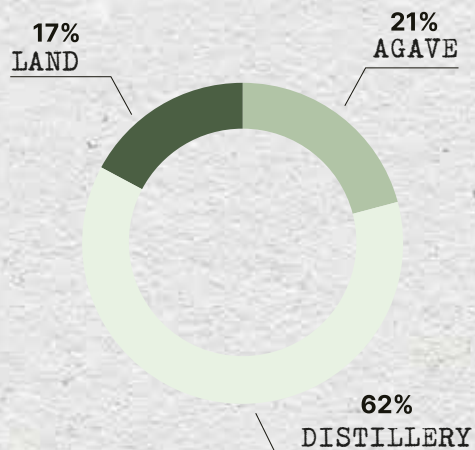






## *Project Budget Allocation*

Budget 12.5 Million USD



•Agave (21%): Focused investment in high-quality agave cultivation.

•Land (17%): Strategic acquisition of optimal terrain.

•Distillery (62%): State-of-the-art infrastructure blending tradition with modernity.

**Profit Margins:**  
Expecting a gross margin of 75% and an operating margin of 70% from the fourth year.

**Operational Cash Flow:** Anticipating 13-14 Million USD from the sixth year.

**Annual ROI:** Projecting an impressive 20-25% annual return.

*Ticket size average  
1 million USD*





*Hotel*





*Spa*





*Villas*





*Villas*





*Club House*





*Club House*





---

## *Partners & Certifications*



Regenerative  
Organic  
Certified™



LIVING  
BUILDING  
CHALLENGE

CASA  
ACEVES



Nest Seekers  
INTERNATIONAL





# RANCHO ALTOS

## SANTUARIO ENDÉMICO

*Cerro del Maguey, Jalisco, Mx.*

*Join Us in Shaping the Future of Tequila*

Francisco Flores

Cel 4497697866

Francisco@kleemexico.com

LinkedIn: <https://www.linkedin.com/in/franciscofloresg>