

**96**  
**POINTS**

*The Tasting Panel*

# THE FIERCE ART OF TEQUILA

Aztecs were among the most loyal, ferocious fighters in history. Victories and sacrifices were celebrated by drinking the sacred agave plant. This **PASOTE** spirit lives on in our matchless Jalisco Highlands tequila. Distilled with volcanic rock-filtered water and estate-grown agave, this liquid art is distinctively herbal and incredibly pure. From the guerreros who guard each bottle to the exacting effort put into its content, we are certain you will revel in our tribute to warriors everywhere.

**TEQUILA DE MEXICO**





## REPOSADO NOTES

### AROMA

Light straw in color, our Reposado tequila presents a delicate, charming nose. The distinctive herbal aroma of roasted agave is delicately balanced with notes of coconut, vanilla and sweet oak.

### TASTE

Lusciously supple and warming, this agave tequila is rich with succulent flavors, thanks to barrel aging in American oak. Sweet flavors of light caramel and dried fruits lead to subtle notes of vanilla and roasted nuts.

### FINISH

The finish is soft and delicate, lingering on agave and toasted oak - a taste to savor and anticipate in the next delectable sip.

## FOOD PAIRINGS

Serve with a variety of artisanal cheeses. For heavier fare, pair this rich agave tequila with a variety of grilled meats including carnitas.

## SPECS

### STRENGTH

40% ALC BY VOL / 80 PROOF

### SRP

\$59

### BOTTLE SIZE

750ML

## INSPIRATION

### AZTEC WARRIORS

Aztec warriors were legendary fighters who dedicated their lives to their sun god. Fierce and courageous, they waged constant battles and sacrificed all prisoners to their patron deity. Theirs was a life of vehement commitment and no compromise.

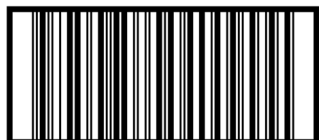
### DEDICATION TO THE CRAFT

Using hand-forged tools, we pursue the venerable art of tequila making. Our Reposado is crafted from estate-grown ripe blue agave. After the agave has been evenly baked for two days, it is then crushed with a roller mill, prior to being fermented in open-air stainless-steel tanks with a proprietary blend of cultivated local yeasts. Once fermentation is complete it is then carefully double distilled in stainless-steel pot stills using volcanic rock-filtered water from an in-house well. Barrel aging in American oak for a minimum of 4 months helps develop its rich flavors. With no glycerin, chemicals or flavors added, the result is pure handcrafted tequila.

## PACKAGING

To honor the refined production process of our pure handcrafted tequila, we selected a sleek yet masculine extra flint bottle shape with strong, broad shoulders. Silver foil is used throughout, including the strip label that highlights the production location as well as our spirit being 100% agave tequila.

With an organic and tactile texture, our bold label design features an Aztec jaguar warrior. These military elite fought at the front lines and captured prisoners for their sun god.



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