

AWARD WINNING

NOM  
1438



Experience the unique savory agave flavors inspired by the traditional methods of Tequila heritage.

## REPOSADO

100% Blue Weber Agave

- 2X Distilled
- Agave sourced from Highlands & Lowlands
- Cooked in Autoclave & Brick Ovens
- Fermented in stainless steel
- Aged in American Oak Pipon Barrels 3 to 6 months
- Charcoaled filtered with Plate & Frame Filtration
- Cooled and filtered with Cellulose Plates

**Appearance:** Clean and bright with light amber tint.

**Aroma:** Hint of oak accents and ripe peach.

**Flavor:** Smooth and sweet with excellent balance between agave and vanilla from oak barrel; notes of citrus, fruit and honey.

**Finish:** Light floral notes followed by easy vanilla flavor, touch of caramel.

**Aged a minimum of 3 to 6 months in American Oak Pipon Barrels**



**Master Distiller:** Citlali Ovalle, one of only 25 female master distillers out of 277 distillers

**40% alc./vol (80 Proof) 750ML**

**ORIGIN | Tequila, Jalisco México**

**THE NEW GENERATION OF LUXURY CRAFT TEQUILA**