

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 pure rainwater, natural spring water and agave grown personally by our master tequilero, 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



PASOTE BLANCO TEQUILA



100% PURO AGAVE AZUL

BLANCO NOTES

AROMA

Rewards agave lovers with the ripe essence of the plant itself, roasted to perfection to bring out its herbaceous depths. A deeper sniff reveals fragrant undertones of bright citrus.

TASTE

Utterly clean and clear, with an exquisitely soft mouthfeel, the first impression of this beautifully balanced agave tequila is that you're drinking liquid light. Crisp, zesty citrus dominates the foreground, unfolding mid-palate to pure succulent blue agave.

FINISH

A surprisingly long finish that's decidedly clean. The distinctive agave taste deliciously lingers on, flecked with hints of white pepper.

FOOD PAIRINGS

Serve with an assortment of fresh seasonal fruits. Another exceptional pairing for this silky Blanco would be sea bass, shell fish or oysters.

SPECS

STRENGTH

45% ALC BY VOL / 90 PROOF

SRP

\$49

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.

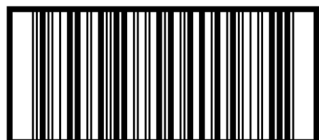
DEDICATION TO THE CRAFT

Using hand-forged tools, we pursue the venerable art of tequila making. Our Blanco is crafted from estate grown ripe blue agave. Before baking, the green hearts are taken out of each and every agave, which eliminates a vegetal taste and offers more sweetness. After the agave has been evenly baked and crushed with "Frankenstein" [mechanical tahona], it is then fermented for four to five days using only natural yeasts. Once fermentation is complete it is then carefully double distilled with pure rainwater and natural spring water in 100% copper pot stills. 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 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 the Aztec sun god, *Tonatiuh*. Patron of warriors, he blessed humans with warmth and fertility but in return demanded live sacrifices.



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