

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





REPOSADO NOTES

AROMA

Light golden in color, our agave tequila presents a rich, intriguing nose. The distinctive herbal aroma of roasted agave is delicately balanced with subtle notes of ripe coconut and sweet American oak.

TASTE

Lusciously supple and warming, this agave tequila is rich with softly mellowed flavors, thanks to barrel aging in American oak. The fruit-forward taste of roasted agave melds with fresh floral notes and subtle hints of sweet vanilla.

FINISH

The finish is very smooth and very long, lingering on sweet and clean—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

45% ALC BY VOL / 90 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.

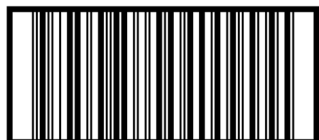
DEDICATION TO THE CRAFT

Using hand-forged tools, we pursue the venerable art of tequila making. Our Reposado is crafted from estate grown ripe blue agave. Before baking, the green hearts are taken out of each and every agave, which eliminates a vegetal taste and offers more sweetness to the taste. 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. Barrel aging in American oak for a minimum of 2 months helps develop its rich flavors.

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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