

PASOTE

TEQUILA

THE FIERCE ART OF TEQUILA



92

POINTS

The Tasting Panel



93

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91

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The Wine Enthusiast

PASOTE

TEQUILA

TASTING NOTES

BLANCO

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

REPOSADO

Our reposado is rich with softly mellowed flavors. The fruit-forward taste of roasted agave melds with fresh floral notes and subtle hints of sweet vanilla. Aged 6 months in American oak.

AÑEJO

The experience begins with a decadently rich mouthfeel. Long barrel aging mellows the character of the roasted agave, bringing out hints of roasted oranges and spicy cinnamon. Aged 18 months in American oak.

DEDICATION TO THE CRAFT

Using hand-forged tools, we pursue the venerable art of tequila making. Our Master Tequilero uses only natural ingredients to craft Pasote including 100% estate grown blue agave, pure rainwater, natural spring water and neutral aging barrels with no color or flavor additives to produce an incredibly pure tequila with clean roasted agave flavors, one that aztecs would revel in.

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. 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.

PACKAGING

Crafted by a family of glass artisans, each one of our custom-made bottles is unique, with slight asymmetries and distinctive wave patterns visible in the glass. Our bold, hand-screened graphic features Aztec Gods: Tonatiuh [Sun God], Jaguar Warrior and Eagle Warrior.

