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

PASOTETEQUILA.COM

PASOTE AÑEJO TEQUILA

PASOTE TEQUILA

100% PURO AGAVE AZUL

AÑEJO NOTES

AROMA

One whiff confirms the luscious benefits of long aging in American oak. Soft aromas of roasted agave, clean vanilla, rich caramel, and smoked nuts merge in a pleasing harmony.

TASTE

The experience begins with a decadently rich mouthfeel that's velvety smooth. Long barrel aging mellows the character of the roasted agave, bringing out hints of cooked caramel, dried fruits, and coffee for a finely nuanced complexity.

FINISH

The finish is persistent and long, with depths of toasty sweet flavors. The luscious mouthfeel lingers on and on.

FOOD PAIRINGS

This decadently rich Añejo calls for a sweet pairing of chocolate, flan or bread pudding.

SPECS

STRENGTH

45% ALC BY VOL / 90 PROOF

SRP

$69

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 12 months mellows its flavors, adding rich nuances. 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 eagle warrior, the most feared fighters. Only the bravest noblemen and commoners of special merit could join their ranks.

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