PASITE









THE FIERCE ART OF TEQUILA



TASTING NOTES

BLANCO

Utterly clean and clear, with an exquisitely bright mouthfeel. Savory notes of intense agave are balanced with flavors of crisp and juicy pineapple on the mid-palate.

REPOSADO

Lusciously supple and warming, this agave tequila is rich with succulent flavors, thanks to barrel aging in American oak. Sweet flavors of light caramel and dried fruits lead to subtle notes of vanilla and roasted nuts.

AÑEJO

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.

EXTRA AÑEJO

Having spent forty-eight months in ex-bourbon barrels, the palate is complex and well-balanced. Exotic flavors of honey and caramelized pineapple arouse the senses. Vegetal notes of roasted agave complement warming spices and toasty oak nuances.

DEDICATION TO THE CRAFT

Using hand-forged tools, we pursue the venerable art of tequila making. We use only natural ingredients to craft Pasote with no color or flavor additives to produce an incredibly pure tequila with clean roasted agave flavors, one that Aztecs would revel in.

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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

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. Our bold, label designs feature Aztec Gods: Tonatiuh [Sun God], Jaguar Warrior, Eagle Warrior and Huehuecóyotl [god of music, dance and mischief].