

95

POINTS

*The Tasting Panel*

92

POINTS

*Wine Enthusiast*

# 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





## 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 fresh herbs and citrus fruits.

### TASTE

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.

### FINISH

A long finish full of character. The robust yet balanced agave taste deliciously lingers on coating the mouth.

## 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

40% ALC BY VOL / 80 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.

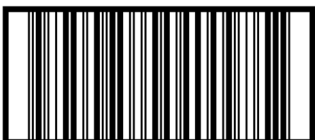
### DEDICATION TO THE CRAFT

Using hand-forged tools, we pursue the venerable art of tequila making. Our Blanco is crafted from estate-grown ripe blue agave. 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. 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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