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POINTS

The Tasting Panel

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





STILL STRENGTH BLANCO NOTES

AROMA

With a swirl of the glass this bright and refreshing still strength tequila bursts with aromas of juicy tropical fruits balanced against a subtle mineral undertone of wet stone.

TASTE

Flavors are complex starting with sweet plantains and burnt sugar layered with savory notes of green pepper and a touch of white pepper spice.

FINISH

A lingering finish builds in the mouth with notes of roasted agave and a subtle sensation of heat.

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 a woven and soft texture, our colorful label design was inspired by calaveras [sugar skulls] typically used on an ofrenda or gravestone during Día de los Muertos to represent a departed soul. Illustrated in the style of an Aztec god, the skull features vibrant colors typically seen in and around Mexico through its architecture, festive celebrations, and arts.

INSPIRATION

DEDICATION TO THE CRAFT

Using hand-forged tools, we pursue the venerable art of tequila making. Our still strength Blanco is crafted from estate-grown ripe blue agave. After the agave has been evenly baked for two days, it is then crushed 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 a deep in-house well. The first distillation utilizes a closer cut of the heart meaning there is less liquid available for the second distillation. As a result, the higher proof of the first distillate removes higher concentrations of impurities from the head and tails of the agave. With no glycerin, chemicals or flavors added, the result is pure handcrafted tequila.

SPECS

STRENGTH

55% ALC BY VOL / 110 PROOF

SRP

\$69

BOTTLE SIZE

750ML



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