

# PASOTE TEQUILA



**93 POINTS**

TASTING PANEL



**5 STARS**

BEVX



**91 POINTS**

WINE ENTHUSIAST



**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 pure rainwater, natural spring water and agave grown personally by our master *tequilero*, 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.

**BLANCO** Crisp, zesty citrus dominates the foreground, unfolding mid-palate to pure succulent blue agave.

**REPOSADO** The fruit forward taste of roasted agave melds with fresh floral notes and subtle hints of sweet vanilla.

**AÑEJO** Long barrel aging mellows the character of the roasted agave, bringing out hints of roasted oranges and spicy cinnamon.

# BOZAL <sup>mezcal</sup>



**100 POINTS**

TASTING PANEL



**95 POINTS**

TASTING PANEL



★★★★

**HIGHLY  
RECOMMENDED**

F. PAUL PACULT'S  
SPIRIT JOURNAL

WILDLY  
refined

**MEZCAL** On the steep precarious hillsides of Oaxaca and Guerrero varieties of agave, indigenous to the region, grow wild and are heavily sought after by the local mezcaleros. These varieties produce flavors that are exotically intense, with rich earth tones and savory smokiness. From the heart of the maguey these flavors are traditionally extracted to produce mezcal that is wildly refined.

**ENSAMBLE** A slightly smoky, yet herbaceous undertone rests on the center of the palate, while citrus and floral notes from the Barril are introduced and strengthened by the warm viscose finish of the Mexicano.

**CUIXE** Driven by intense citrus and strong minerality, the Cuixe has a dry entry. Rich tropical fruit on the palate moves to sweet potato, finishing with a dry smoky finish.

**TOBASICHE** With an unconventional sweet nose this mezcal exerts traces of quince, anise, and strong minerality. This bouquet is complimented by rich herbaceous botanicals on the finish.



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**GIN** Uncle Val's is a small-batch botanical gin inspired by Zio Valerio's (zio means 'uncle' in Italian) love of gardening and Tuscan cuisine. The botanicals were chosen because they're not only Uncle Val's favorite cooking ingredients, but also happen to make a truly unique and smoothly delicious gin.

**BOTANICAL** Juniper, Cucumber, Lemon, Sage, Lavender

Crafted to be a true sipping gin, this gin boasts a big-yet-smooth floral and citrus profile.

**PEPPERED** Juniper, Red Bell Pepper, Black Pepper, Pimento

A unique way to bring some heat to a drink, this gin beguiles the senses with its smoky blend of peppers and juniper.

**RESTORATIVE** Juniper, Coriander, Cucumber, Rose Petals

Tasty as both a mixer or alone, this gin features savory coriander, along with a rich, cucumber sensation.

DOMINICAN RUM  
**KIRK and SWEENEY**

SANTIAGO De Los CABALLEROS, D.R.



**95 POINTS**

WINE ENTHUSIAST



★★★★★  
**HIGHEST  
RECOMMENDATION**

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**97 POINTS**

TASTING PANEL

**RUM** Kirk and Sweeney was a wooden schooner, best known for smuggling rum from the Caribbean to the Northeast during the early years of Prohibition. In 1924, it was seized off the coast of New York with a massive amount of rum aboard. Kirk and Sweeney rum is crafted in the Dominican Republic and straight aged in oak barrels.

**12-YEAR** This deep mahogany colored rum presents a sweet aroma balanced heavily toward cane honey with earthy sugar undertones, along with a hint of vanilla.

**18-YEAR** This full bodied rum delivers an intriguing range of aromas, from intense vanillas to faint notes of sherry and raisins, all built upon roasted cane sugars.

**23-YEAR** Having spent 23 years in the barrel, this rum is as pleasantly complex as the nose and aging would suggest, offering a rich evolution on the mouth-from fresh, sweet sensations to dried fruits.