



TAPATIO REPOSADO

50CL | 40%



MEXICAN FAMILY- OWNED, 100% AGAVE TEQUILA

100% agave tequila from the highlands of Jalisco, Mexico, Tapatio is made using an artisanal process and attention to detail that preserves the authentic agave flavours.

RICH CHARACTER WITH A CREAMY TEXTURE

Full, rich character with clean mineral agave notes, and mellowness from 4-6 months resting in American oak barrels. With flavours of apple, roasted agave and nuts, this is a restrained and elegant Reposado Tequila.

BEST ENJOYED NEAT OR IN COCKTAILS

Reposado is a bartenders' favorite for mixing in a Mexican 55 – pour 45ml Tapatio Reposado, 30ml lemon juice, 15ml sugar syrup and a dash of Angostura bitters over ice then top with Champagne.

FIELD TO BOTTLE AUTHENTICITY

The Camarena family have a field-to-bottle ethos, growing their agaves in Arandas, in rich mineral soil of the Jalisco highlands. Tapatio has no additional colourants or flavourings.

ARTISANAL PRODUCTION METHODS

The family follows an artisanal style of production. The agaves are slowly cooked in traditional 'hornos', crushed by a Tahona wheel and undergo a long, natural fermentation process.

