



TAPATIO REPOSADO

50CL | 40%



MEXICAN FAMILY OWNED, 100% AGAVE TEQUILA

From the highlands of Jalisco, Mexico, Tapatio is a 100% agave tequila produced by third generation Maestra Tequilera, Jenny Camarena granddaughter of Don Felipe Camarena, the original founder of Tapatio in 1937.

FIELD TO BOTTLE AUTHENTICITY

From field to bottle, Tapatio controls the whole production process of its tequilas. It starts with growing agaves in Arandas, in the highlands of Jalisco. The rich mineral soil there strongly influences the flavour of the agaves, and also the resultant tequila. The water is from a natural well and no colourants or flavourings are added.

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.

ARTISANAL PRODUCTION METHODS

Made at La Alteña Distillery, Tapatio follows a style of production considered artisanal in Tequila-making. The agaves are slowly cooked in traditional 'hornos', crushed by a Tahona wheel and then go through a long, natural fermentation process. This artisanal process and attention to detail preserves the authentic agave flavours found in Tapatio.



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.

