

TAPATIO AÑEJO

50CL | 40%



MEXICAN FAMILY OWNED, 100% AGAVE TEQUILA

From the highlands of Jalisco, Tapatio Añejo is an aged, 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.

VELVETY TEXTURE WITH SWEET FRUIT AND CHOCOLATE NOTES

After a second distillation, Tapatio Añejo is matured for 18 months in first-fill ex-bourbon barrels. This ageing process develops a complex aromatic profile, where notes of sweet fruit and rich chocolate emerge, balancing the naturally herbaceous character of the agave.

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.



PERFECT OF SIPPING

Tapatio Añejo is best enjoyed sipping neat to appreciate its character and well-integrated complexity. It is also delicious in a classic Tequila based cocktail.

