

Tequila
TAPATIO
• 1937 •

TAPATIO BLANCO

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 AND FLAVOURS OF GREEN PEPPER SPICES AND APPLE

Tapatio is full of rich character, complexity and flavours, displaying clean mineral notes from the agaves with green pepper, spices, apple and earthy notes with a sweet roasted agave finish.

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 IN MARGARITAS

Tapatio Blanco is brilliant in a Tommy's Margarita shake together 50ml Tapatio Blanco, 25ml fresh lime juice, 15 20ml agave syrup with ice and pour into a pre chilled glass.

