



TAPATIO BLANCO 110

50CL | 55%



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.

A TEQUILA FOR BARTENDERS

Tapatio 110 is a unique tequila bottled at the strength it leaves the still: 55% abv (110 proof). This gives it plenty of agave flavour, along with notes of roasted peppers, white chocolate, cinnamon toast and grape.



BEST TEQUILA FOR COCKTAIL AFICIONADOS.

Tapatio Blanco 110 is outstanding in cocktails such as a Tommy's Margarita or mixed into long, refreshing drinks; try mixing it with tonic or grapefruit soda for a delicious summery serve.

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.

