



# TAPATIO EXCELENCIA GRAN RESERVA 100CL | 40%



## ELEGANT EXTRA AÑEJO 100% AGAVE TEQUILA

Tapatio Excelencia Gran Reserva Tequila is a 100% agave tequila from the highlands of Jalisco, Mexico that has been aged for around four years in heavily charred, new American oak barrels. It is produced at the world famous La Alteña distillery by the Camarena family and is considered one of the world's finest sipping spirits.

## RICH AND SPICY WITH FLORAL AND STONE FRUITS

Tapatio Excelencia Gran Reserva is an incredibly rich tequila with beautiful baking spices and chocolate on the nose leading to jasmine, honeysuckle and meadowsweet. On the palate there is baked stone fruit and brown sugar before finishing with cooked agave notes and vanilla.



## BEST SERVED NEAT

Best served neat to showcase the incredible complexity and aromatics that this unique spirit brings.

## RESERVED FOR FRIENDS AND FAMILY

This coveted Tequila was previously reserved only for the friends and family of Carlos Camarena and Don Felipe, founder of La Alteña. Produced in very small batches, Excelencia Gran Reserva is aged for around four years in new white American oak that has been heavily charred.

## FAMILY OWNED AND OPERATED SINCE 1937

Tapatio is a third-generation, family-owned tequila brand that was created in 1937 by Don Felipe Camarena. Today, the Camarena family follow 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 ensures the flavours of the agaves are fully expressed and integrated to create a spirit full of character, exactly as tequila should be.