



TAPATIO ANEJO

50CL | 40%



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.

VELVETY TEXTURE WITH SWEET FRUIT AND CHOCOLATE NOTES

After the second distillation the tequila is placed into first-fill ex-bourbon barrels for 18 months, producing complex aromas, with sweeter fruit and chocolate notes that balance the herbaceous agave flavours.

PERFECT FOR SIPPING

Tapatio Anejo is as one of the world's finest sipping tequilas. It is truly outstanding to savour at any time with its easy drinking character and well-integrated complexity.

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.

