



# 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.

