



TAPATIO BLANCO

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.

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.

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.

FIELD TO BOTTLE AUTHENTICITY

The Camarena family have a field-to-bottle ethos, growing their agaves in Arandas, in the 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.