



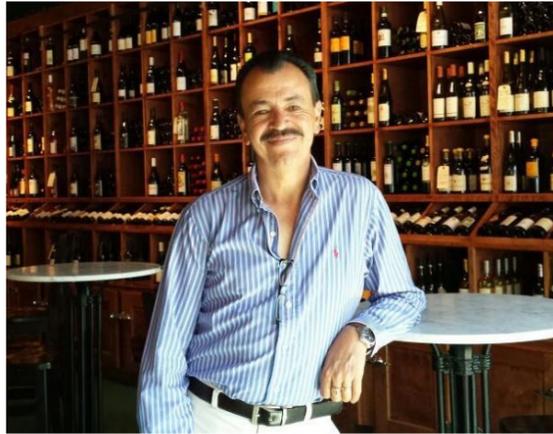
Tequila
TAPATIO®

100% DE AGAVE

BRAND PRESENTATION



MEXICAN 100% AGAVE TEQUILA



MEXICAN FAMILY-OWNED, 100% AGAVE TEQUILA

Tapatio is a 100% agave tequila from the highlands of Jalisco, Mexico. It is made using an artisanal process and attention to detail that preserves the authentic flavours from the agave plant. Tapatio was created in 1937 by Don Felipe Camarena and is now owned & made by the third generation of the Camarena family.



FIELD TO BOTTLE AUTHENTICITY

The Camarena family control the whole production process from field to bottle. They start with growing their own agaves in Arandas, in the highlands of Jalisco. The rich mineral soil there strongly influences the flavour of the agaves, and also the resultant tequila. The water is from a natural well and no colourants or flavourings are added.



ARTISANAL PRODUCTION METHODS

The Camarena family follows 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 rich with character, exactly as tequila should be.



THE RANGE



**TAPATIO
BLANCO**



**TAPATIO
REPOSADO**



**TAPATIO
AÑEJO**



**TAPATIO
BLANCO 110**



**EXCELENCIA
GRAN RESERVA**



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.



TAPATIO REPOSADO

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 WITH A CREAMY TEXTURE

Full, rich character with clean mineral agave notes, and mellowness from 4-6 months resting in American oak barrels. With flavours of apple, roasted agave and nuts, this is a restrained and elegant Reposado Tequila.

BEST ENJOYED NEAT OR IN COCKTAILS

Reposado is a bartenders' favorite for mixing in a Mexican 55 – pour 45ml Tapatio Reposado, 30ml lemon juice, 15ml sugar syrup and a dash of Angostura bitters over ice then top with Champagne.

FIELD TO BOTTLE AUTHENTICITY

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ARTISANAL PRODUCTION METHODS

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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.

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ARTISANAL PRODUCTION METHODS

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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

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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.

