

Tequila TAPATIO

'EXCELENCIA GRAN RESERVA' EXTRA AÑEJO, LOT 2

Key Facts:

- 100% Estate grown Blue Agave
- Each Piña is hand selected by Jimadores and delivered fresh to the distillery where they are hand cut and placed in the brick steam heated oven.
- The Blue Agave are slowly baked for four days to transform the raw material into sweet fructose sugar. Once baked, the Blue Agaves are crushed and pressed in a modified sugar cane mill to extract the sweet agave juice (“Mosto”) which is then ready for fermentation.
- Freshly pressed agave fibers are placed in a nylon mesh bag and lowered into the open-tank fermenters. A selected fraction of freshly made “Mosto” is pumped into small wood fermenters to slowly ferment using a special in-house 80 year old yeast culture. Once the “Mosto” ferments into dry “Mosto Muerto” it is ready to be distilled.
- Double distilled in small (90-250 gallon) Copper Alambiques Tequilano Pot Stills.
- Aged for aged for 5 years in used Excelencia barrels, and an additional 10 years in 5 liter glass jugs.
- Barely filtered to preserve mouth feel, texture and viscosity of the estate grown Blue Agave.



Technical Facts:

Alcohol:	40% ABV
Bottle Size:	1 L / 12 Pack
Origin:	Jalisco, MX
Distiller:	Carlos Camarena
Distillery:	La Alteña Distillery
CA SRP:	\$165

(California Suggested Retail)

Don Felipe Camarena was born into a family that had distilled tequila since back in the early 1800's. The family's original distillery was destroyed and abandoned during the Mexican Revolution. Don Felipe began his career by growing and selling agave plants to other distillers. But since tequila making was in his blood, he started distilling his own tequila, selecting only the ripest plants and using equipment from his family's original distillery.

In 1937 Don Felipe opened La Alteña distillery in the mountainous region of Jalisco, Mexico, known for producing the best blue agave. His passion for doing things just right inspired his family to continue handcrafting Tapatio so it could be enjoyed by future generations.

Don Felipe passed the business to his son, Felipe J. Camarena Orozco, who in turn passed it on to his daughters, Lilianna and Gabriela, and to his son, Carlos, who today, as Master Distiller, maintains the standards of excellence set down by his grandfather, Don Felipe.

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