

# Tequila

## TAPATIO®



### *Blanco 80*

- 100% Estate Blue Agave
- Aged ~6 months in stainless
- Barely filtered to preserve body & mouth-feel
- 40% ABV
- CA SRP \$36.99



### *Blanco "B110"*

- 100% Estate Blue Agave
- Aged ~6 months in stainless
- Barely filtered to preserve body & mouth-feel
- 55% ABV
- CA SRP \$60



### *Reposado*

- 100% Estate Blue Agave
- Aged ~8 months in used whiskey barrels
- Barely filtered to preserve body & mouth-feel
- 40% ABV
- CA SRP \$40.99



### *Añejo*

- 100% Estate Blue Agave
- Aged ~18 months in used whiskey barrels
- Barely filtered to preserve body & mouth-feel
- 40% ABV
- CA SRP \$48.99



### *Extra Añejo, Lot 2*

- 100% Estate Blue Agave
- Aged 5 yrs in used Excelencia barrels + 10 yrs in glass
- Barely filtered to preserve body & mouth-feel
- 40% ABV, CA SRP \$165

## Key Facts:

- 100% Estate grown Blue Agave
- The Agave are hand selected by Jimadores and delivered fresh to the distillery where they are hand cut and placed in the 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 shredded and pressed in a modified sugar cane mill to collect 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 75 year old yeast culture. Once the “Mosto” ferments into dry “Mosto Muerto” it is ready to be distilled.
- The ‘Mosto Muerto’ is distilled in a stainless Alambique Still, which produces ‘Ordinario’. Ordinario is then distilled (to 114 proof on average) into tequila in a Copper Alambique Pot Still, then aged in stainless tanks.
- Barely filtered to preserve mouth feel, texture and viscosity of the estate grown Blue Agave.

## Family History

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.

## Technical Facts:

Bottle Size: 1 L / 12 Pack      Origin: Jalisco, MX      Distiller: Carlos Camarena

*Imported exclusively by:* Charbay Distillery • Charbay.com • 310-863-6551 • joshua@charbay.com