

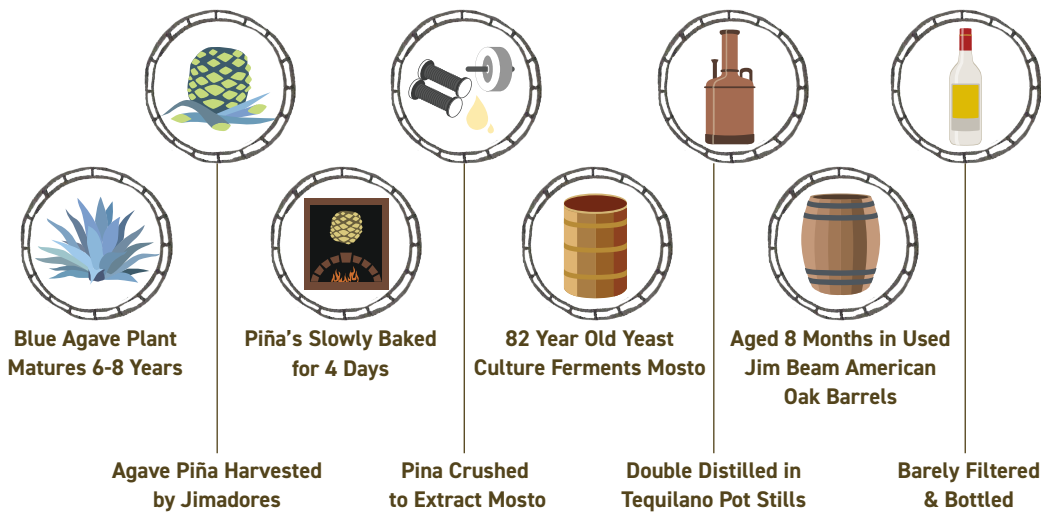
EXCLUSIVE
US IMPORTER

REPOSADO

~ KEY FACTS ~

- A highly revered cult favorite in Mexico for over 80 years, introduced to the US by Charbay
- Made from 100% Estate grown Blue Agave
- Aged for 8 months in used Jim Beam American oak barrels
- Limited production in small Copper Alambiques Tequilano Pot Stills

~ PROCESS ~



ABV	40%
750ml / 12 pack	\$41.50 CA Sug
1L / 12 pack	\$52.99 CA Sug

~ REVIEWS ~

93 Pts "Tapatio's new expression has intriguingly savory, almost meaty flavors that seem a shame to hide beneath fruit juices." - Wine Enthusiast

"This is a fine example of a reposado...It's very subtle and easy to sip, without being over-oaked." -distiller.com

~ COCKTAIL RECIPE ~



Oaxacan Old Fashioned

- 1 1/2 oz Tapatio Reposado
- 1/2 oz Mezcal
- 1 tsp Agave Nectar
- 2 Dashes Angostura Bitters

Combine in a cocktail shaker with a handful of ice. Shake until well chilled. Strain into a rocks glass, filled with ice. Garnish with orange peel twist.

~ FAMILY HISTORY ~



Above Guadalajara in the highlands of Jalisco, the quaint town of Arandas is home to La Alteña Distillery. Opened in 1937 by Don Felipe Camarena, an icon of the tequila industry with a family history in farming agave and distilling that dates back to the early 1800's. Today the traditions and high standards of excellence are continued by his grandson, 3rd Generation Master Distiller, Carlos Camarena.

FEATURED ACCOUNTS Clavel, Baltimore, MD La Rosa, Santa Rosa, CA Jaguar Sun, Miami, FL