Tequila TAPATIO®
100% DE AGAVE
SINCE 1937

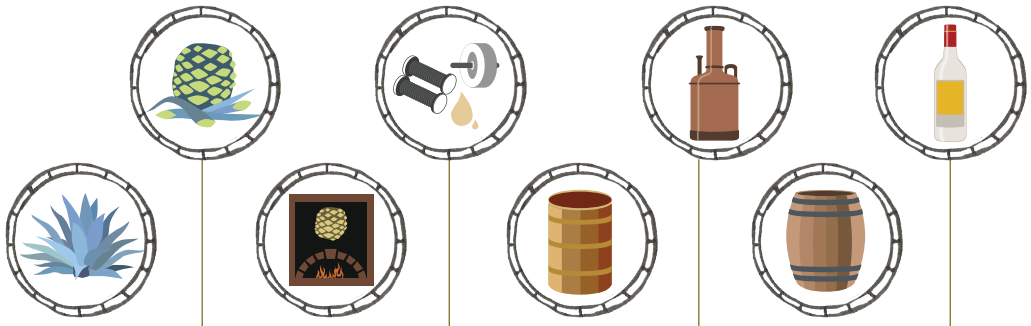
AÑEJO

EXCLUSIVE US IMPORTER

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 18 months in used Jim Beam American oak barrels
- Limited production in small Copper Alambiques Tequilano Pot Stills

PROCESS



REVIEW

94 Pts "The extra months in oak make this mature tequila far more creamy and rich than its younger siblings. However, the true vegetal flavors of the agave are not overpowered by the milk chocolate (or cocoa), vanilla, cinnamon and clove from the additional contact with oak. Finishes with a subtle peppery spice. This añejo shows 'em how it's done! An amazing value." -Distiller.com

ABV	40%
750ml / 12 pack	

ENJOY

Sip neat and enjoy the smoothness

Floral & peppery aromas, with flavors of cacao, lime zest, dried chile and heavy vanilla tones.

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 Binny's, Chicago, IL Hi-Time, Costa Mesa, CA Astor Spirits, New York, NY

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