

REPOSADO

ARTISANAL
ORGANIC | KOSHER

We craft high-quality artisanal tequilas, honoring three generations of family tradition. Our commitment to sustainability drives every step, striving for a positive impact on our land and community.

ARTISANALLY CRAFTED WITH
SELECT ORGANIC AGAVES FROM
THE AMATITÁN VALLEY.

RESTED UP TO 8 MONTHS
IN AMERICAN OAK BARRELS



CONT. NET. ALC. VOL.
750 ml 40%

VISUAL

Intense golden color, with golden hues, bright and luminous with a powerful body.

AROMA

Vapors from barrel aging, dried fruits such as walnuts, preserved cherries, apricot kernels, vanilla, caramel, the aroma of cooked agave, floral aromas such as violets, spices such as nutmeg.

TASTE

On first impression it confirms all its olfactory promise, leaving vapors of vanilla, caramel, fruits and spices. It is silky, sweet and slightly astringent. Very long lasting.



NOM

1426

DISTILLERY

Agavero Unidos de
Amatitán, S.A. de C.V.

REGION

Jalisco, Los Valles

COOKING

Stone/Brick Ovens

EXTRACTION

Roller mill

FERMENTATION

Natural yeast

STILL

Stainless steel pot

*Nohemi
Partida*

TEQUILA MASTER

BOTTLE

3.64 lb 750 ml
4 x 4 x 8 in

CASE

22.60 lb 6 bottles
12.4 x 8.3 x 8.8

PALLET

2211 lb 96 cases
39.4 x 47.2 x 59.1



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