



# TAPATIO ANEJO

## TEQUILA 100% Agave

### COLOR, AROMA AND TASTE

A spirit with a remarkably full and balanced flavour, described by many connoisseurs as one of the worlds finest sipping tequilas. Tapatio Anejo is aged for around 18 months in first fill bourbon casks.

### PRODUCTION

Tapatio uses agave plants cooked slowly in steam ovens, then the agave is crushed and their juice is extracted, fermented without yeast and distilled twice to about 44% which is close to its final strength of 40% so it only requires very little dilution before bottling. This allows the flavours of the agave plant to shine through.

### ABOUT THE DISTILLERY

Generations of expertise and a fierce family pride make Tapatio a tequila that really stands out from the crowd. La Altena distillery was started by Don Filipe Camerena in 1937 and his grandson, Carlos Camerena, is now master distiller. Tapatio is their original tequila and sits at the heart of the range of spirits that they make.

### CATEGORY

Tequila 100 % Agave

### TYPE

Anejo

### ORIGIN

Arandas, Jalisco Mexico

### COOKING

Steam oven

### FERMENTATION

Airborne fermentation, open wood vats

### DISTILLATION

Copper pot stills

### VOLUME

500 ml

### ALCOHOL

38%

### PRODUCER

La Altena Distillery

286 SEK



CASK CO.  
753

