



TAPATIO REPOSADO

TEQUILA 100% Agave

COLOR, AROMA AND TASTE

A more restrained tequila than the blanco, with subtle vanilla and oak tones. Tapatio Reposado is rested for approximately 6 months in oak casks to bring a hint of sweetness for the barrels without overpowering the spicy agave flavour.

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

Reposado

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

239 SEK



CASK CO.
752

