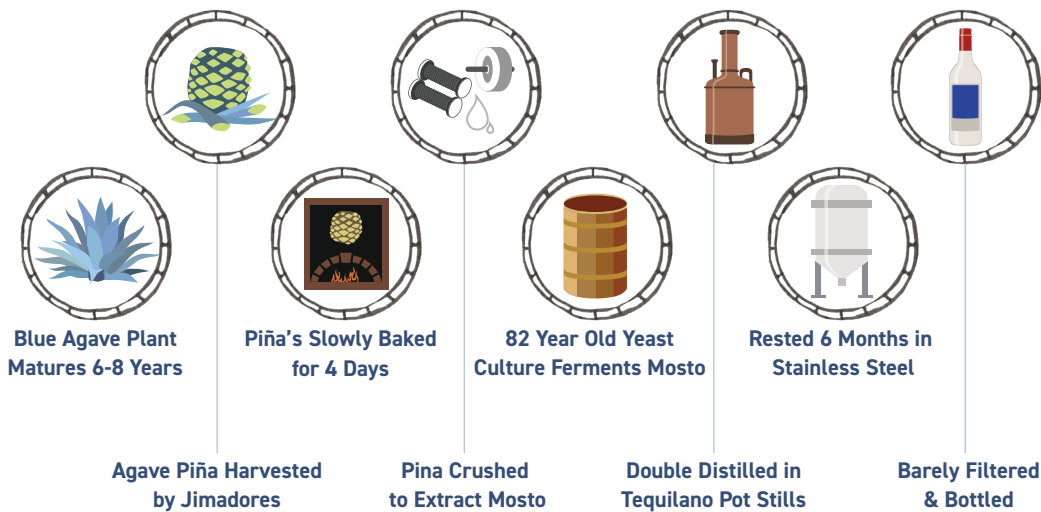




~ KEY FACTS ~

- 🌿 A highly revered cult favorite in Mexico for over 80 years, introduced to the US by Charbay
- 🌿 Made from 100% Estate grown Blue Agave
- 🌿 Rested for 6 months in stainless steel
- 🌿 Limited production in small Copper Alambiques Tequilano Pot Stills

~ PROCESS ~



~ REVIEWS ~

"Top 10 Blanco Tequilas "Smoky and complex, with anise and classic herbaceous agave notes".
- foodandwine.com

93 Pts "The flavor is sweet and smooth, with light citrus notes and a faintly spicy, warming finish."
- Wine Enthusiast



ABV	40%
750ml / 12 pack	\$36 CA Sug
1L / 12 pack	\$45.99 CA Sug

~ COCKTAIL RECIPE ~



Arandas Mojito

- 1 1/2 oz Tapatio Blanco
- 1/2 oz Fresh Lime
- 3/4 oz Simple Syrup
- 10 Mint Leaves
- Top with soda water

Muddle mint, simple syrup and lime juice in highball glass. Fill glass with ice. Pour in tequila and top with soda water. Stir and garnish with lime wedge and mint sprig.

~ 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.