





**BLANCO – 750ML, 350ML** 

Straight from the field, verdant and wild, allowing the flavors of the agave to be tasted in its purest form.

**REPOSADO - 750 ML, 350 ML** 

Aged 4 months in Kentucky White Oak Bourbon Barrels adding a honeyed aroma and generous taste of brown sugar and pineapple sage.

Aged 14 months in Kentucky White Oak Bourbon Barrels for full flavor with an evolved aroma and smooth taste of butterscotch, serrano pepper and smoked earth.





AUTÉNTICO

AÑEJO - 750 ML, 350 ML

EXTRA AÑEJO - 750 ML

Aged 48 months in Kentucky White Oak Bourbon Barrels for full body flavor and aroma.

Tepozan Tequila



## HAND-CRAFTED **AT THE SOURCE**

Tepozán is one of the few estate-grown tequilas that is fully grown, processed, and hand-bottled at the source and 100% additive-free.

	AGAVE FIELDS	Premium blue aga
	JIMADOR	Once mature, plan
	<b>BURRO DELIVERY</b>	Keeping the integr in the fields.
	HORNO	Cooked in pressur
	MACERATION	Roller mills separa
Dě.	FERMENTATION	Stored in openair
	<b>DISTILLATION ONE</b>	Mosto separates fi
TEPOZÁN	FILTRATION	Clarified using vol well.
TEQUILA AUTÉNTICO BLANCO	<b>DISTILLATION TWO</b>	Ordinario is then r
(80 PROOF) 40% ALC./VOL.750ML PRODUCT OF MEXICO ESTATE BOTTLED	AGING	Tequilas are aged Añejo and Extra Ar
	BOTTLING	Hand-bottled, han

## **KEY SELLING POINTS**

TRUE TO THE OLD WAYS - Tepozán is crafted in the traditional style, taking our time to ensure it is the best possible representation of tequila.

QUALITY INGREDIENTS - Our exclusive contract with the distiller allows us first right to quality and quantity, providing Tepozán with the best agave. We control every aspect of our production, including the growing of the agave itself. This allows us to provide a truly unique profile for Tepozán.

ADDITIVE-FREE - Only additive free tequila is 100% tequila. The only ingredients in our tequila are agave, water and some fermentor (naturally occurring yeast from neighboring trees).

AWARD WINNING - Tepozán tequila varietals have won awards from Wine Enthusiast, Bartenders Spirits Awards, Ultimate Spirits Challenge, NY World Wine & Spirits Competition, USA Spirit Ratings Awards and more.







## WWW.TEQUILATEPOZAN.COM

- gave is grown on property using organic principles.
- ants are hand cut with coa de jima.
- grity of the land and tradition, donkeys transport Piñas
- urized over for two days.
- arate the agave extract from fibers.
- r steel tanks with local and wild yeast.
- from the alcohol making what is known as 'ordinario'.
- olcanic rock-filtered water sourced from an in-house
- n refined creating Blanco tequila ready to drink.
- in white oak bourbon barrels to create Reposado, Añejo.
- and-labeled, hand-sealed in beeswax at the source.



