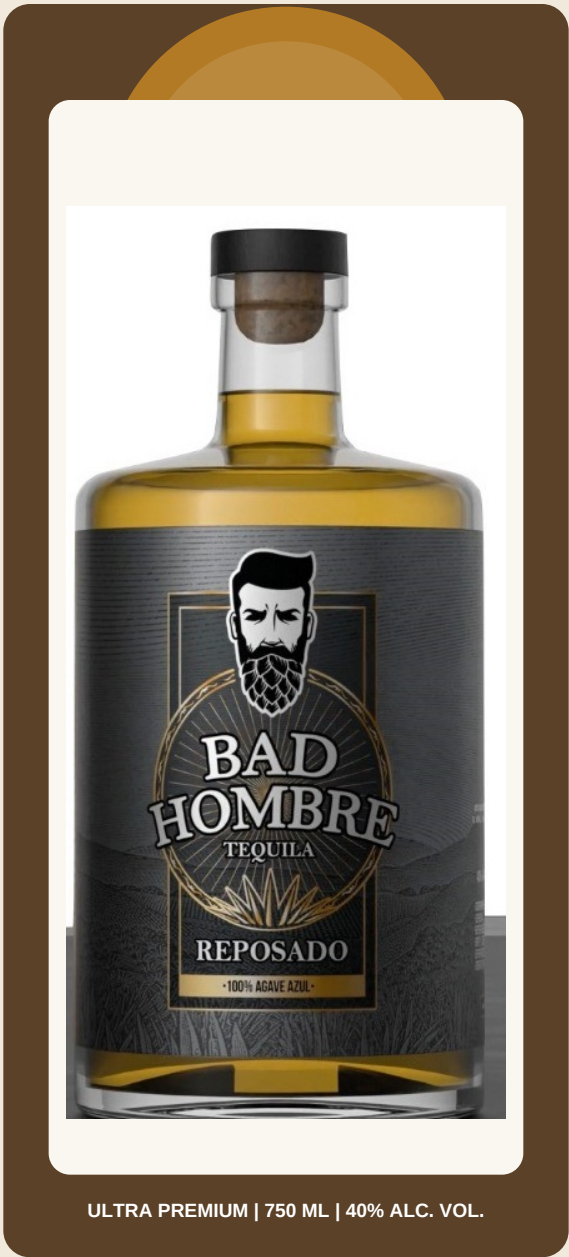




THE EXPRESSION

Rested in American bourbon oak, this Reposado balances bright agave character with gentle barrel richness and a rounded, polished texture.

Crafted in small batches with mature agave and precise distillation.

ORIGIN
Arenal, Jalisco

AGAVE
100% Blue Weber

MATURATION
8 months in a single American bourbon barrel

TASTING PROFILE

AROMA
Roasted agave, vanilla, light caramel, citrus peel, and warm spice.

PALATE
Silky and balanced with honeyed agave, toasted oak, and baking spice.

FINISH
Smooth and lingering with vanilla, pepper, and a touch of oak.

PRODUCTION

01
COOK
Traditional masonry ovens

02
PRESS
Traditional extraction

03
FERMENT
Controlled/native yeast

04
DISTILL
Double copper/alembic

PLACE & TERROIR

Volcanic soils, elevation near 1,800 m, and pristine regional aquifer water support exceptional agave cultivation in Arenal.

SERVE & PAIR

Serve neat or on one large cube; excellent in a Reposado Old Fashioned or elevated Margarita.

Roasted pork | grilled vegetables | aged cheese | caramel

SIGNATURE SERVES

OLD FASHIONED

REPOSADO MARGARITA