

Manuscrito

TEQUILA BLANCO

A complex yet perfectly balanced Blanco tequila that is equal parts sweet cooked agave, citrus, and vegetal notes — reminiscent of the red volcanic soil and terroir of the Los Altos region. A mix of aromas and flavors — such as wet grass, white pepper, grape, lemon zest, mint and bell pepper — complement the cooked agave mouthfeel and cool vegetal finish. Made from single estate, 6-8 year, 100% Blue Weber agave and offered at 42.5% alc./ vol. to provide a bolder and more complex tasting experience. Hand-crafted by Master Distiller Oscar Vazquez Camarena in Jesus Maria, Mexico, at “El Sabino” Distillery, this Blanco tequila is perfectly oxygenated to provide a smooth and balanced finish.



NOSE - Sweet cooked agave, wet grass, lemon zest, grape, white pepper and floral.



PALATE - Cooked agave upfront followed by balanced notes of citrus, vegetal, bell pepper, earthy and white pepper flavors.



FINISH - Sweet cooked agave and peppery notes blended with a mix of mineral, floral, mint and citrus flavors.

PRODUCTION NOTES

- 6-8 years, single estate, mature 100% blue weber agave
- Cooked 48 hours in a stone brick ovens and cooled for another 24+ hours
- Four-part extraction via roller mill with deep well water
- Open air, lactic fermentation in 10L stainless steel tanks with native yeast and fibers in fermentation
- Twice distilled in copper pots and oxygenated for a smooth and balanced finish
- Derived from just three ingredients: Agave, Water, and Yeast. 100% additive free.

WISCONSIN INSPIRED / MEXICAN MADE

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ManuscritoTequila.com

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750 ML



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750 ML CARTON

