



Manuscrito

HIGH PROOF

A complex, over-proof Blanco tequila that delivers a jubilee of peppers and vegetal notes to round out the cooked agave sensation. The presence of white, black, and bell peppers are detected from nose through finish as well as earthy tones, baking spices, and citrus notes. Made from single estate, 6-8 year, 100% Blue Weber agave and offered at 51.55% alc./vol. to provide an elevated experience for the senses. Hand-crafted by Master Distiller Oscar Vazquez Camarena in Jesus Maria, Mexico, at “El Sabino” Distillery, this high proof Blanco tequila enjoys oxygenation and fermentation with fibers to provide a balanced and enjoyable finish.



NOSE - Cooked agave, bell pepper, vegetal, earthy, white pepper, and a hint of grape.



PALATE - Cooked agave and black pepper initially followed by baking spices, citrus and vegetal flavors.



FINISH - A long finish that starts with warm vegetal notes and ends with soft peppery, earthy, 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



SAN FRANCISCO
WORLD SPIRITS COMPETITION
96 Points