



Manuscrito

REPOSADO

This buttery treat preserves the signature Manuscrito cooked agave backbone while the barrel offers a complement of oak, butterscotch, honey and spices. Batch one was expertly aged in ex-chardonnay French Oak barrels for 3+ months, producing a buttery reposado with a champagne hue that will leave your taste buds craving more. Chapter Three was 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 double distilled and perfectly oxygenated to provide a warm and memorable coating of honey, cinnamon, and agave.



NOSE - Cooked agave, honey, oak, fruit and citrus.



PALATE - Warm cinnamon and baking spices greet the palate while creamy cooked agave, honey and butterscotch notes follow.



FINISH - A harmonious coat of honey, spice and cooked agave.

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.
- Aged in ex-chardonnay, French oak barrels for 3+ months.

WISCONSIN INSPIRED / MEXICAN MADE

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750 ML



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750 ML CARTON