



Manuscrito

REPOSADO

HIGH PROOF

A versatile triple threat that can be savored neat, paired with your favorite cigar, or stand up in your preferred Fall cocktail. This pour delivers a collision of agave and oak, with a variety of baking spices and hints of banana bread throughout. Batch one was expertly aged in ex-chardonnay French Oak barrels for 3+ months. Passionately made from single estate, 6-8 year, 100% Blue Weber agave and offered at 51.55% 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 blended to deliver the best of both worlds: agave and buttery French Oak.



NOSE - Bright aromas of cooked agave, coriander, oak, walnut, and lemon zest.



PALATE - Baking spice, banana bread, walnuts, and cinnamon round out the highly viscous cooked agave mouth feel.



FINISH - The long, clean finish consists of baking spices, citrus, and cinnamon.

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