



BLANCO 100% DE AGAVE

RESTED 3 WEEKS IN WINE BARRELS

PROCESS

Mi Campo Reposado is crafted using high quality agave and tequila production methods to bring you a contemporary take on tequila tradition.

- 100% Blue Weber Agave
- Cooked in stone ovens
- Piñas are squeezed not crushed
- Double distilled in alembic stills
- Rested in French oak Chardonnay barrels for aging

FLAVORS

On the palate, orange blossom tea underscores threads of honey and sweet orange, balanced by subtle white pepper notes.

AROMAS

A nose of cooked agave, banana, fresh coconut, almonds, sweet orange and green apple is layered over hints of elegant vanilla.

APPEARANCE

Light straw in color with hints of silver sparkle.

TECHNICAL NOTES

Master Tequilero: Jose "Pepe" Hermosillo
Country of Origin: Mexico

Agave: 100% Blue Weber Agave

Aging: Three weeks in French oak Robert Mondavi Winery barrels (Chardonnay)

Alcohol: 40%