



REPOSADO 100% DE AGAVE

RESTED 3 MONTHS 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 for three months in French oak wine barrels from Napa Valley—a blend of Cabernet Sauvignon and Pinot Noir

FLAVORS

On the palate, honey maple, peaches and cream, white chocolate and a thread of minerality segues to a pepper and toasted oak finish.

AROMAS

The fragrant nose opens with cooked agave, ripe banana, apple, chocolate and cappuccino, layered over aromas of vanilla, cinnamon, pumpkin and clove.

APPEARANCE

Straw colored with hints of gold sparkle.

TECHNICAL NOTES

Master Tequilero: Jose “Pepe” Hermosillo
Country of Origin: Mexico

Agave: 100% Blue Weber Agave
Aging: Three months in French oak Robert Mondavi Winery barrels—a blend of Cabernet Sauvignon and Pinot Noir

Alcohol: 40%