

ZUMBADOR

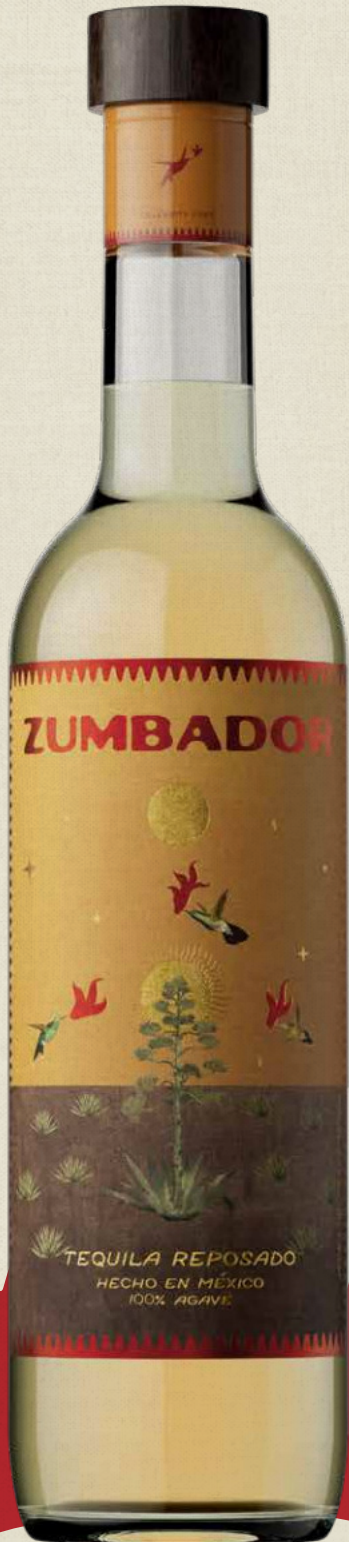
TEQUILA REPOSADO

HECHO
EN MÉXICO

CELEBRITY FREE

100%
AGAVE

RICH FRUITS, BUTTERSCOTCH, AND AGAVE CREATE A COMPLEX AROMA THAT GREETES THE NOSE. ON THE PALATE, SWEET COOKED AGAVE NOTES TAKE THE SPOTLIGHT, PERFECTLY BALANCED BY HINTS OF SPICE, CINNAMON, AND DELICATE VANILLA. AFTER RESTING FOR 12 WEEKS IN EX-AMERICAN OAK WHISKEY BARRELS, THIS TEQUILA DEVELOPS A SLIGHT TRANS-LUCENT AMBER TONE, REFLECTING THE CAREFUL CRAFTSMANSHIP BEHIND ZUMBADOR REPOSADO.



AGAVE VARIETY

TEQUILANA WEBER AZUL

ALCOHOL CONTENT

80 PROOF

MAESTRO

ROBERTO LOPEZ

AGAVE AGE

5.5 YEARS

COOKING

MASONRY OVENS

FERMENTATION

WOOD AND STAINLESS
STEEL

DENSITY

1,500 PLANTS PER ACRE

NOM

1643

ORIGIN

JESUS MARIA,
ALTOS DE JALISCO

ALTITUDE

6.922 FT

DESTILERY

EL SABINO

CASE

12 BOTTLE (750ML / 1L)

HARVEST METHOD

ARTISANAL

DISTILLATION

COPPER AND STAINLESS
STEEL.

MOLIENDA

TAHONA

AGING

12 WEEKS

THE HUMMINGBIRD CARRIES A DEEP AND SPIRITUAL SIGNIFICANCE FOR THE ANCIENT CULTURES OF MEXICO. THEY REPRESENT THE RESURRECTION OF THE SOUL. THIS IS WHY WE HAVE CHOSEN A HUMMINGBIRD AS OUR SYMBOL, AND SERVES AS OUR REMINDER OF THE ENDURING NATURE OF THE HUMAN SPIRIT.

