

ZUMBADOR

REPOSADO TEQUILA

HECHO
EN MEXICO

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 DELICATE HINTS OF ROASTED AGAVE. RESTED FOR 12 WEEKS, THIS TEQUILA DEVELOPS A SLIGHT TRANSLUCENT COLOR, REFLECTING THE CAREFUL CRAFTSMANSHIP FOR THIS REPOSADO

AGAVE VARIETY

TEQUILANA WEBER AZUL

ORIGIN

JESUS MARÍA, ALTOS DE JALISCO

ALCOHOL CONTENT

80 PROOF

ALTITUDE

6,922 FT

MAESTRO

ROBERTO LOPEZ

DISTILLERY

EL SABINO

AGAVE AGE

6 YEARS

CASE FORMAT

12 BOTTLE (750ML)

COOKING

MASONRY OVENS

HARVEST METHOD

ARTESANAL

FERMENTATION

WOOD AND STAINLESS

DISTILLATION

COPPER AND STAINLESS

DENSITY

1,500 PLANTS PER ACRE

MOLIENDA

TAHONA

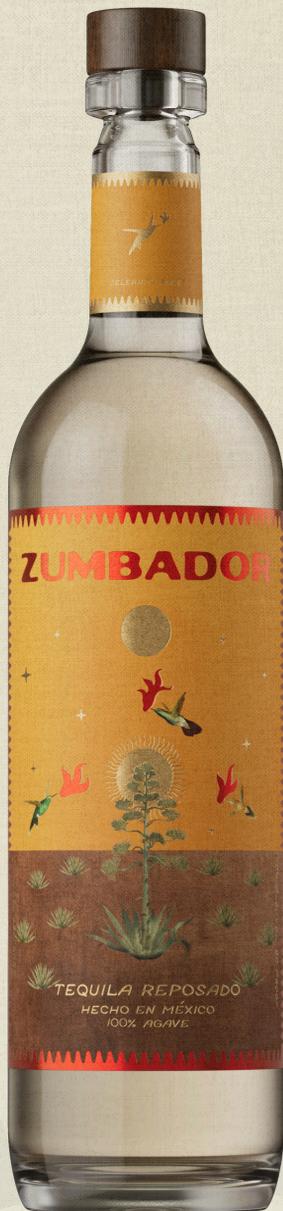
NOM

1643

RESTED

12 WEEKS IN EX-WHISKEY BARRELS

ADDITIVE FREE



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

