

# Tequila Tapatio

‘EXCELENCIA de la Gran Reservas’ (Extra Añejo)

## Key Facts:

- Distilled in **1996** and bottled in 2013
- 400 case lot (300 for U.S. market)
- 100% Estate grown Blue Agave
- Aged 4 years in new French oak (char #4)
- Further aged 13 years in 5 Liter glass jars

## The Process:

- The agave are hand selected by Jimadores and delivered fresh to the distillery where they are hand cut and placed in the oven
- Slowly baked for four days to transform the fresh agave into sweet fructose sugar. Once baked, the Blue Agaves are shredded and pressed in a modified sugar cane mill to extract the sweet agave juice (“Mosto”) for fermentation
- A selected fraction of the “Mosto” is pumped into small wood fermenters to slowly ferment using a special in-house 75 year old yeast culture
- The ‘Mosto Muerte’ is distilled in a stainless steel still, which produces ‘Ordinario’. Ordinario is then distilled in a Copper Alambique Pot Still
- Barely filtered to preserve mouth feel, texture & viscosity



## Technical Facts:

Alcohol:	40% ABV
Bottle Size:	1 L / 12 Pack
Origin:	Jalisco, MX
Distiller:	Carlos Camarena
Distillery:	La Alteña Distillery
CA SRP:	\$162 (California Suggested Retail)

Don Felipe Camarena was born into a family that had distilled tequila since back in the early 1800’s. The family’s original distillery was destroyed and abandoned during the Mexican Revolution. Don Felipe began his career by growing and selling agave plants to other distillers. But since tequila making was in his blood, he started distilling his own tequila, selecting only the ripest plants and using equipment from his family’s original distillery.

In 1937 Don Felipe opened La Alteña distillery in the mountainous region of Jalisco, Mexico, known for producing the best blue agave. His passion for doing things just right inspired his family to continue handcrafting Tapatio so it could be enjoyed by future generations.

Don Felipe passed the business to his son, Felipe J. Camarena Orozco, who in turn passed it on to his daughters, Lilianna and Gabriela, and his son, Carlos Camarena, who today, as Master Distiller, maintains the standards of excellence set down by his grandfather, Don Felipe.

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