



MARACAME REPOSADO

SUPER PREMIUM TEQUILA

“Pale Golden yellow color. Rich aromas of citrus marmalade, toasted meringue, lemon verbena and honeycomb with a supple, crisp fruity medium-to-full body and tingling, nuanced, medium-long nougat, sandalwood incense baking spice and pepper finish. A lively and flavor-packed Reposado that is sure to place”.

Jerald O Kennard, Director – Tastings.com

PRODUCTION DETAILS

- **NOM:** 1456
- **Agave Source:** Fully ripe (9 years) From Los Altos
- **Cooking:** Traditional Stone ovens for 72 hrs.
- **Milling:** industrial process
- **Water Source:** Natural spring (Los Altos)
- **Fermentation:** Open vats with proprietary yeast
- **1st Distillation:** Stainless Steel stills; Steel coils
- **2nd Distillation:** Stainless Steel stills; cooper coils
- **Barrels:** New American oak for 9 months
- **Bottles:** Clear Crystal with unique hand-crafted art
- **Proof:** 80 (40% ABV)



AWARDS

Beverage Testing Institute
Gold Medal – 93 Points
San Francisco World Spirits Competition
Double Gold & Package Design Award
Los Angeles spirits Competition
Best in Category