

# ANGELISCO TEQUILA

100% PURO DE AGAVE

Angelisco is a family by choice. Our individual stories may vary, culturally and historically, but we unite to create a timeless spirit. Angelisco Tequila is produced in the Highlands of Jalisco, Mexico, from blue weber agave grown in the deep red, mineral-rich, volcanic soil within the Golden Triangle of the Los Altos region. Nurtured by the hands of the Aceves family, with over 100 years of craftsmanship, Angelisco provides the finest of premium, small-batch Tequilas.



## ANGELISCO BLANCO

Volume: 750 mL

ABV: 40%

Appearance:  
Crystal

Aroma:  
Pear, white pepper,  
rajas

Tasting notes:  
Mineral-rich, cooked  
agave, peppercorn,  
green chile



## ANGELISCO REPOSADO

Volume: 750 mL

ABV: 40%

Appearance:  
Pale yellow straw

Aroma:  
Coconut, crème brûlée,  
cooked peppers

Tasting Notes:  
Velvety mouth-feel,  
vanilla, green  
peppercorn, slate



## BRAND FACTS

- Angelisco is made in the Highlands of Jalisco, Mexico, at NOM-1499.
- One of the main factors that determines quality in tequila is how many kilos of agave are used per liter.
- Angelisco uses a premium 8 kilos of agave per liter of tequila.
- As a reference, entry-level 100% Agave tequilas use 1-3 kilos per liter.
- We are able to offer Angelisco at a lower price than other premium tequilas by using a minimalist bar friendly bottle, recycled paper label, and eco-friendly cap.
- We focus on quality at an amazing price rather than "the perception of quality" at an inflated price.

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