

# ANGELISCO TEQUILA

ANGELISCO REPOSADO  
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.

Volume: 750 mL | ABV: 40% | Appearance: Pale yellow straw

Aroma: Coconut, crème brûlée, cooked peppers

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

## NOTES

- Distilled to 55% ABV
- Brought to 42.5% ABV with addition of NOM-1499 deep well water
- ABV naturally mellows to 40% during barrel aging
- Rested for 9 months in used Heaven Hill bourbon barrels
- Barrels are blended back together and allowed to rest in stainless steel tanks for two weeks before bottling

## COCKTAIL RECIPE: PARAISO

- 2 oz. Angelisco Reposado
- .74 oz Giffard Passionfruit
- .25 oz. Grenadine
- .75 oz. Fresh-squeezed lemon juice
- 2 dashes Angostura bitters

Combine all ingredients in a shaker with ice.

Shake vigorously and strain into Collins glass over fresh ice.

Garnish with mint spring, strawberry, and orange.

## 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.