

# ANGELISCO TEQUILA

ANGELISCO BLANCO  
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: Crystal

Aroma: Pear, white pepper, rajás

Tasting Notes: Mineral rich, cooked agave, peppercorn, clean, green

## NOTES

- Distilled to 55% ABV
- Brought to 40% ABV with addition of NOM-1499 deep well water

## COCKTAIL RECIPE: PALOMA

1.5 oz. Angelisco Blanco  
.75 oz. Giffard Pamplemousse  
.25 oz. Giffard Vanille de Madagascar  
5.0 oz. Fresh-squeezed lime juice  
Club soda

Combine first four ingredients in a shaker with ice. Shake vigorously and pour into a Collins glass over fresh ice. Fill with soda and garnish with grapefruit peel.

## 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.