



Tequila Chamucos Blanco

Tequila Chamucos is a carefully hand crafted, ultra-premium tequila for connoisseurs. It is the true expression of tequila. It's amazing purity, aroma and flavor is the result of careful small batch production.

We farm our premium Blue Agave in Los Altos, Jalisco. Our agave is hand selected and harvested at the peak of maturity. Our agave standard is the highest in the industry. Only mature blue agave ranging from 28 bricks of sugar and above is used. We have used organic farming practices since the beginning in 1995.

Our agave is slow cooked in specially designed ovens under low temperature cooking for 30 hours and cooling the agave for 24 hour. The juice or "agua miel" is naturally fermented with our proprietary yeast before being double distilled in specially designed stainless steel Alembic stills.

Eco Friendly - We use organic farming practices. No herbicides, pesticides or chemical fertilizers are used in our agave fields. Our packaging materials, carton boxes, bottle boxes, labels and most POS is made with recycled materials. The artisanal bottle is made from recycled glass.

Chamucos are believed to be dark, shadowy, creatures who appear in dreams and only visit briefly at night. Chamucos play bothersome, frightening and mischievous acts. They have a playful but secretive nature and they thrive on frightening with clever but mostly harmless pranks.

*You may have been visited without knowing it. Some have been startled when awakened by the presence of the dark creature sitting at the edge of their bed watching as they slept. When spotted, the Chamuco will always vanish. Our slogan, "Si amanece nos vamos" means, **If dawn comes, we will leave.***



PRODUCTION AREA

Country: Mexico
Region: Los Altos

PRODUCTION TECHNIQUES

The blue agave is "our agave" and is farmed in Los Altos on virgin soil. We use our own proprietary yeast for fermentation. Our Blanco is double distilled. It's rested in stainless steel tanks before being filtered for remarkable purity and smoothness.

DESCRIPTION

Color: Crystalline

Aroma: It's balanced with aromas of freshly cooked blue agave, vanilla, cinnamon, orange blossoms, black pepper.

Taste: The flavor of blue agave abounds. Spicy, vanilla, cinnamon, fennel, citrus and orange blossoms with a barely discernible hint of smoke. It's ultra-smooth and soft and has a very silky mouth feel.

Finish: It's well rounded and balanced with a nice hint of earthiness. The finish is smooth with mild heat.

ANALYSIS

Alc.: 40%

BOTTLE SIZES

750ml