

CAMBIO

IT'S NEVER TOO LATE TO
CHANGE FOR THE BETTER —
EVEN AFTER 500 YEARS

— TEQUILA BLANCO —

We approached our Tequila Blanco with a higher set of standards, going beyond traditional expectations from our slow fermentation and distillation to our unique and unprecedented barrel finishing. We call this “MÉTODO REFINADO” and it is our guarantee to you of the highest quality and flavor throughout the process. No other tequila benefits from this singular attention to every detail, and you'll savor the results with every sip.



750ML | 46% ABV / 92 PROOF



Our Tequila Blanco is aged in French Oak barrels for unprecedented character and flavor.

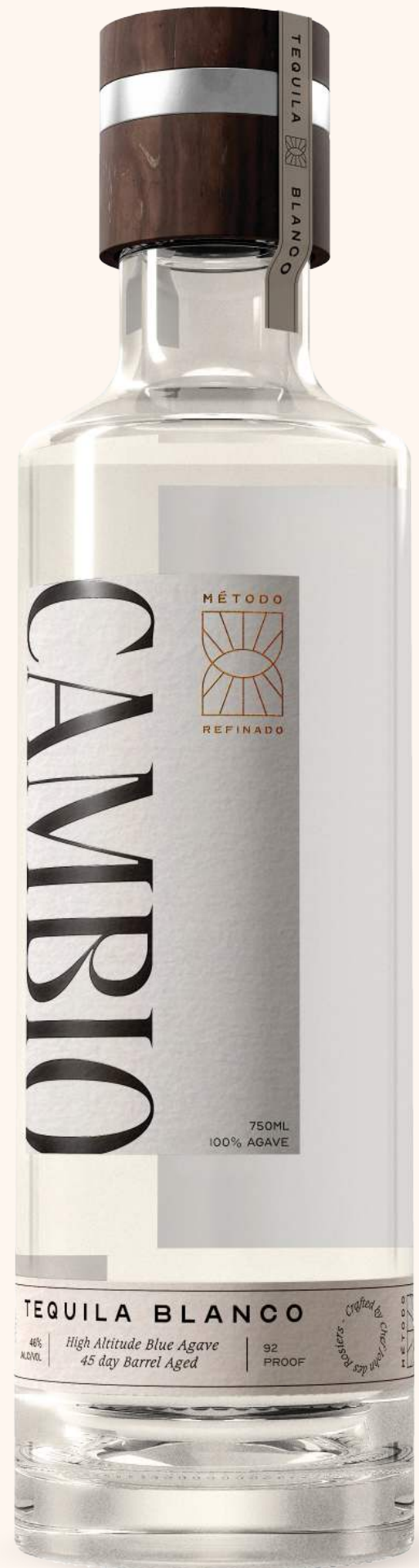
VINEPAIR FEATURE

THE 30 BEST TEQUILAS FOR 2023

“CAPTURING THE PURE ESSENCE OF WILD FLOWERS, TROPICAL FRUITS, AND SAVORY SPICES, CAMBIO'S BLANCO IS A FANTASTIC TEQUILA THAT POURS AN UNEXPECTED PALE GOLD HUE — THE RESULT OF A BRIEF AGING PERIOD IN FRENCH OAK BARRELS.”

95 POINTS

TIM MCKIRDY — VINEPAIR

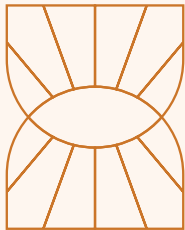


TEQUILA



BLANCO

MÉTODO



REFINADO

BUILDING ON 500 YEARS OF TRADITION

TASTING NOTES

Fruity and rich with notes of butterscotch, honey-roasted agave, blond caramel, orange peel, guava and peach with a slight mineral undertone. Soft and pleasant on the palate with a clean, lingering finish—even at 46% ABV. Perfect neat or mixed in a cocktail. Pair with lighter fare like seafood, salads, fruits, cheeses and other starter courses.



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CAMBIOTEQUILA.COM

SOME THINGS NEVER CHANGE.
PLEASE SIP RESPONSIBLY.

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INFORMATION
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MADE WITH 100% WHOLE, HIGH-ALTITUDE,
ESTATE-ONLY BLUE WEBER AGAVE.



COOKED LONGER AT LOWER
TEMPERATURES, OUR AGAVE IS PRESSED
WITH A TRADITIONAL TAHONA WHEEL TO
EXTRACT GREATER FLAVOR.



NO ADDITIVES OF ANY KIND ARE
EVER USED. ONLY PURIFIED LOCAL
WELL WATER IS ADDED.



WE USE A UNIQUE WINE YEAST AND
A LONGER, 2-WEEK FERMENTATION
PROCESS IN OPEN AIR, OAK AND
PINE-LINED TANKS, THEN WE DISTILL
AT THE LOWEST TEMPERATURE FOR
SUPERIOR FLAVOR AND CHARACTER.



EACH OF OUR TEQUILAS, INCLUDING
BLANCO, ARE THOUGHTFULLY BARREL
AGED IN FRENCH WINE BARRELS FOR
GREATER COMPLEXITY AND ROUNDER
FLAVORS—EVEN AT 92 PROOF.



WE APPROACH TEQUILA WITH THE
TALENT AND PALATE OF A SOMMELIER,
JUST LIKE OUR FOUNDER.