

# CAMBIO

## EMBRACE THE CAMBIO OF AN UNPARALLELED TEQUILA

### — TEQUILA REPOSADO —

All the careful craft and attention to detail that goes into our Tequila Blanco gives us an unparalleled foundation to create a truly exceptional Tequila Reposado. Our Reposado is aged for a month in Burgundy and Bordeaux barrels, and then for five more months in French Oak Chardonnay casks. This, along with our commitment to non-traditional yeasts and longer cooking, fermenting and distilling practices, makes this unlike any other Reposado available today.



750ML | 46% ABV / 92 PROOF



Aged one month in White Bordeaux or White Burgundy barrels

Rested for an additional 5 months in French Oak Chardonnay casks

### AWARDED GOLD AT USA SPIRITS RATING 2023

"A REPOSADO TEQUILA WITH BRINE, GRAPEFRUIT, AND LIGHT HONEY ON THE NOSE, SHOWCASING A UNIQUE AND PLEASANT CHARACTER. SUBTLE LINEN NOTES AND DELICATE HONEY SWEETNESS BALANCE THE HIGH ALCOHOL LEVELS LEADING TO A LONG FINISH."

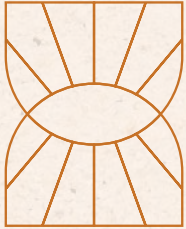


TEQUILA



REPOSADO

MÉTODO



REFINADO

# BUILDING ON 500 YEARS OF TRADITION

## TASTING NOTES

Pleasant tropical fruits and white flowers fill the palate at the front. The flavor warms to comforting notes of almonds, butterscotch, and vanilla. Finally, savor a long and balanced finish of gentle, supportive oak.



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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.