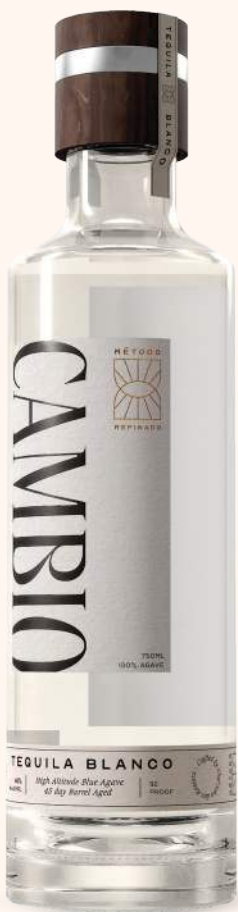


CAMBIO

MÉTODO ————— REFINADO



TEQUILA BLANCO

Building on
500 years
of tradition.

We approached our Tequila Blanco with a higher set of standards, going beyond traditional expectations every step of the way.

After Cambio's slow fermentation and distillation process, our tequila is aged in French oak wine barrels, giving the finished spirit a level of complexity and character unlike any other Blanco.

Fruity • Rich • Soft • Complex



[CAMBIOTEQUILA.COM](https://www.cambiotequila.com)

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100% PURE BLUE WEBER AGAVE
NO ADDITIVES. EVER
BARREL AGED IN FRENCH
OAK WINE BARRELS

CAMBIO

MÉTODO ————— REFINADO



TEQUILA REPOSADO

Building on
500 years
of tradition.

From piña harvest to bottling, our 10-step Método Refinado process creates an unparalleled foundation for a truly exceptional Reposado unlike any you've tasted before.

For the perfect finishing touch, our Reposado is aged one month in Burgundy or Bordeaux barrels, and then for five additional months in French oak Chardonnay casks, elevating the tequila beyond what's expected for Reposados.

*Vanilla • Butterscotch
Tropical Fruit • Oak*



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100% PURE BLUE WEBER AGAVE
NO ADDITIVES. EVER
AGED FOR 6 MONTHS IN
FRENCH OAK WINE CASKS