

CAMBIO

*Crafted by
Chef John des
Rosiers*

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FOR MORE INFORMATION
SCAN HERE



TEQUILA BLANCO

We approached our Tequila Blanco with a higher set of standards, from our slow fermentation and distillation to our unique and unprecedented barrel finishing.

TASTING NOTES

butterscotch | agave
orange peel | peach

TEQUILA REPOSADO

For the Reposado, our tequila is aged for a month in Burgundy and Bordeaux barrels, and then for five more months in French Oak Chardonnay casks.

TASTING NOTES

warm caramel | spice
honey-roasted agave | guava

Cambio is on a mission to create a higher standard in premium tequila by exploring small quality changes throughout the spirit's creation. We call this new interpretation...

MÉTODO REFINADO



100% BLUE WEBER
AGAVE



TRADITIONAL
TAHONA PRESSED



NO ADDITIVES.
EVER.



SLOW & LOW COOKING
AND FERMENTATION



UNIQUE BARREL
FINISHES & WOOD LINED
TANK FERMENTED



A SOMMELIER'S
EXPERTISE

PLEASE SIP RESPONSIBLY.

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