

# CAMBIO

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*Crafted by Chef John des Rosiers*

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## 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...

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## MÉTODO REFINADO

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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

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PLEASE SIP RESPONSIBLY.

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