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For Sips, Not Shots
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Sonoma-based **3 Badge Beverage Corporation** has introduced Pasote, a line of Mexican tequilas made from pure blue agave. Pasote includes Blanco, Reposado and Anejo tequilas, each made from ripe blue agave that's evenly baked and then distilled with pure rainwater and natural spring water in copper pot stills. Pasote's master tequilero grows blue agave in the Jalisco Highlands in Mexico and uses traditional production techniques to make the notably pure and distinctly herbal Pasote tequilas.

"Pasote represents the highest quality and craftsmanship in tequila," notes August Sebastiani, president of 3 Badge Beverage Corporation. "We use the finest ingredients and time-honored tradition in production, and we named it Pasote to capture the Aztec warrior tradition of celebrating victories by drinking the sacred agave. The pasote spirit lives on in these artfully crafted tequilas."

Pasote Blanco shows the essence of roast agave with fragrant citrus aromas, a crisp, balanced palate and an uncommonly long, silky finish. Pasote Reposado is aged six months in American oak and has fruit-forward aromas, rich, soft flavors and a finish that's long, sweet and clean. Pasote Anejo is aged for one year in American oak, which mellows the character of the roasted agave and gives it soft aromas, rich mouthfeel and a long, smooth finish.

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