

PASOTE

TEQUILA

THE FIERCE ART OF TEQUILA



*Distilled with pure rainwater and natural spring water in 100% copper pot stills, this liquid art is distinctively herbal and incredibly pure. Barrel aged for 48 months in underground caves, the result is an unrivaled EXTRA AÑEJO tequila from **PASOTE**, with flavors of roasted agave, warm vanilla and a touch of spice on the long luscious finish.*

PASOTE EXTRA AÑEJO



100% PURO AGAVE AZUL

EXTRA AÑEJO NOTES

AROMA

Complex scents greet the nose with bright freshness as notes of citrus peel and roasted agave unite in the glass. Long aging in American Oak is evident in the golden honey color and warm aromas.

TASTE

Having spent forty-eight months in ex-bourbon barrels, the palate is complex and well-balanced. Exotic flavors of honey and caramelized pineapple arouse the senses. Vegetal notes of roasted agave complement warming spices and toasty oak nuances.

FINISH

Bright, tingling szechuan spices linger at the front of the palate before a long, sumptuous finish follows to the back of the palate.

FOOD PAIRINGS

This Extra Añejo is best enjoyed when sipped and shared with good friends or paired with spice-rubbed steak and fire-roasted vegetables.

SPECS

STRENGTH

45% ALC BY VOLUME / 90 PROOF

BOTTLE SIZE

750ML

SRP

\$189.99

INSPIRATION

AZTEC WARRIORS

Aztec warriors were legendary fighters who dedicated their lives to their sun god. Fierce and courageous, they waged constant battles and sacrificed all prisoners to their patron deity. Theirs was a life of vehement commitment and no compromise.

DEDICATION TO THE CRAFT

Using hand-forged tools, we pursue the venerable art of tequila making, led by third-generation master tequilero Felipe Camarena. Our Extra Añejo is crafted from estate grown ripe blue agave. Before baking, the green hearts are taken out of each and every agave, which eliminates a vegetal taste and offers more sweetness to the taste. After the agave has been evenly baked and crushed with “Frankenstein” [mechanical tahona], it is then fermented for four to five days using only natural yeasts. Once fermentation is complete it is then carefully double distilled with pure rainwater and natural spring water in 100% copper pot stills. With no glycerin, chemicals or flavors added, the result is pure handcrafted tequila. Barrel aging for forty-eight months in American oak helps develop its rich flavors.

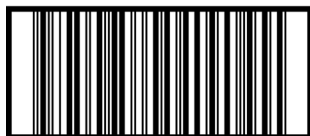
PACKAGING

HANDMADE GLASS

Crafted by glass artisans in Mexico, the bottle is of high quality and ultra-clear with the intention to be larger and bolder to the existing Pasote glass with a strong base. The metal necker and spikes pay tribute to “Frankenstein” [mechanical tahona] while the glass bar top features a metal medallion of the Aztec god Huehucóyotl.

SANDBLASTED ARTWORK

Our platinum etched, artwork features the prosperous Aztec god of music, dance and mischief, Huehucóyotl. Meaning very old coyote, he was revered for his wisdom, old age and connection to the divine. Although he was a habitual trickster, he bestowed special gifts of song, dance and stories.



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