

TEQUILA



Handcrafted
to be {unique}

Created using the traditional
method of Brick Ovens
which gives Tequila Baluarte
it's unique flavor and
distinctive herbal notes and
the sweetness of cooked Agave.



Baluarte Reposado

Agave: Tequilana Weber

Region: Arandas, Jalisco

Cooking: Traditional masonry oven

Distillation: Triple distillation in
copper-column stills.

Tasting notes

Clear and brilliant, with light yellow hues;
delicate fruity aromas, pear and cooked
pumpkin scents and subtle oaky hints. It
has a great balanced flavor: sweet cooked
agave with chocolate and honey overtones
with a subtle buttery touch.

