



Tequila  
**CÓDIGO**  
1530°  
**REPOSADO**

HECHO EN AMATITÁN, JALISCO, MÉXICO  
100% AGAVE AZUL / 40% ALC./VOL.

### 100% Pure Blue Weber Agave

- NO Additives, sugars, flavors, colors, or chemicals
- Produced using 2-3 times more agave than standard practice
- Low in calories: only 61 per oz.

### Award-Winning Napa Cabernet Barrels

- Aged using French White Oak wine barrels vs. commonly used American Oak whiskey / bourbon barrels

### Single, Dedicated Distillery

- 1 NOM. 1 Brand. Bottled at Origin.
- Only 0.7% of brands are solely produced at their own distillery

### Production Notes

Our barrels are charred by hand on site at our private distillery in Amatitán. We age our tequila to taste instead of time, adhering to a time-honored family aging process.

### Tasting Notes

Bright, sweet agave notes with the added complexity of vanilla, toasted caramel and subtle cocoa powder. **Aged 6 months.**

### Awards

Gold Medal Winning Tequila – International SIP Awards

**AWARD - WINNING  
TEQUILA**



**AGED IN THE WORLD'S FINEST  
CABERNET BARRELS**