

OLMECA ALTOS

100% AGAVE

REPOSADO

Altos Reposado is a balanced tequila, handcrafted to perfection in the heart of Los Altos – the Jalisco, Mexico highlands. Created in 2010, the brand is the brainchild of two leading London bartenders, Dré Masso and the late Henry Besant, in careful collaboration with Maestro Tequilero Jesús Hernández. Using an ancestral tahona stone to crush cooked agave, they achieved their high standards that remain central to the unique process for all Altos tequilas

Altos Reposado is uniquely aged for 5-8 months in artisanal bourbon barrels while the industry average uses much larger wooden vats for far less time, often only two months. Distilling our finest spirits means harvesting the very best highland agaves from the red earth of Los Altos, at nearly 7000 ft / 2100 m ASL. The region's ideal climate and mineral-rich soil produce an extraordinarily smooth, yet complex tequila.

Take a sip and journey to the Jalisco Highlands with us.

TASTING NOTES

AROMA: Sweet citrus notes of orange and grapefruit. Complementary notes of cooked agave, vanilla are fruity and fresh with a woody aspect.

TASTE: Robust, yet pleasant, with tannins and citrus notes; a long and well-balanced finish.

AWARDS



SIZE	50	350	500	700	750	1000
ALC. VOL.	38	38	38	38	38	38



ALTOS PALOMA



THE RECIPE:

60 ml / 2 parts Altos Reposado
60 ml / 2 parts fresh pink grapefruit juice
30 ml / 1 part lemon juice
15 ml / 1/2 part agave syrup
A pinch of salt

Pour all the ingredients, except the juice, into a glass. Mix using the ALTOS molinillo to dissolve the agave syrup. Fill the glass with ice and finish with the pink grapefruit juice.

Garnish with a half slice of pink grapefruit.