

WILD SPIRITS FOR THE COMMON GOOD

WY



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TEQUILA BLANCO

TRADITIONALLY CRAFTED

TEQUILA BLANCO

A bright and crisp un-aged tequila that is packed with agave sweetness and laced with anise, cloves, cinnamon and mellow white pepper.

Followed by mandarin-lime citrus and flinty minerals, this approachable blanco tequila is made from 100% Blue Weber agave. Cultivated in the red volcanic soil of the Jalisco valley region, our blanco is made in El Arenal, Mexico by Master Distiller Salvador Rosales Trejo - aka "Chava" by friends and family. At 42% Alc./Vol., our team has unanimously chosen to add less water and not chill-filter our blanco in order to highlight the aromas and flavors of the agave.

MASTER DISTILLER.....Salvador Rosales Trejo, "Chava"
ROASTED.....72 hours in Small 12-ton Brick Ovens
EXTRACTION.....Traditional Stone Tahona & Roller Mill
FERMENTATION.....Natural, with Agave Fibers
DISTILLATION.....2X in Small Pots, Stainless and Copper

DENOMINACIÓN DE ORIGEN PROTEGIDA, PRODUCT OF MEXICO

NON-CHILL FILTERED · MADE WITH RECYCLED GLASS

PRODUCED AND BOTTLED BY, TEQUILA CASCAHUIN, S.A -
FERROCARRIL 140, SAN JUAN DE DIOS, 45350 EL ARENAL, JAL., MEXICO

IMPORTED BY: WILD COMMON LLC, WILSON, WY 83014

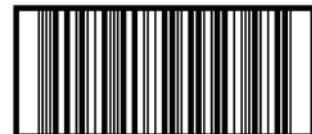
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750 ML



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6 x 750 ML CARTON