

WILD SPIRITS FOR THE COMMON GOOD

WY



MX



WILD COMMON

TEQUILA REPOSADO

TRADITIONALLY CRAFTED

TEQUILA REPOSADO

Our reposado is lightly aged in American bourbon barrels hand selected by the team. Agave is the star of the show and has been elegantly blended with the characteristics of natural oak barrels. Notes of vanilla, fresh roasted pecans, and honey come through. Balanced in its presentation, there are hints of dark fruits like raisins and dates, framed by the sweetness of the agave. Building off the incredible foundation of our blanco, Master Distiller Salvador Rosales Trejo - aka "Chava", has shown finesse and expertise in balancing these complex aromas and flavors, leaving the taster with a warm comforting feeling.

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
AGING.....Ex-Bourbon Barrels
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

WILDCOMMON.COM

@WildCommonSpirits



750 ML



6x 750 ML CARTON