


Tequila  
**CÓDIGO**  
1530®  
REPOSADO

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



**AWARD-WINNING  
TEQUILA**



AGED IN THE WORLD'S FINEST  
CABERNET BARRELS

#### 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



HOVER



## Código 1530 Reposado Tequila Morenos Liquors and Ositos Tap Edition

Earlier this year Mike Moreno Jr sat down with the guys from Código 1530 Tequila and hand blended a one of a kind Tequila!

This is Codigos first ever single barrel blend which Mike harmoniously blended together to give rich floral and citrus notes from the reposado and paired perfectly with deep anejo maple and ripe fruit flavor profiles.

Both barrels used were french oak Napa Cabernet, which Mike describes as, bringing out more of the natural agave notes and instilling a more delicate pallet.

Category: Tequila