TROMBA

CAFETÓ

THE ULTIMATE COMBINATION OF 100% AGAVE TEQUILA TROMBA AND ARTISANAL MEXICAN GROWN COFFEE WITH A TOUCH OF AGAVE NECTAR AND NATURAL BOTANICALS.

CAPETO TAKES OUR CEDANO FAMILY DISTRILLED 100% AGAVETEQUILATROMBA. O A NEW LEVEL, EACH BATCH IS METICULOUSLY CRAFTED USING SPECIALLY SELECTED MEXICAN COFFEE BRANK 100% AGAVE TEQUILATROMBA. PURB AGAVE NECTAR AND JUST A TOUCH OF CITRUS, THE RESULT IS A SPIRIT RIPE WITH COMPLEX AGAVE FLAVOR AND RICH NOTES OF MEXICAN COFFEE, BEST ENJOYED ON THE ROCKS OR SHAKEN AND SERVED UP. IN THE SPIRIT OF GIVING BACK, CAPETO IS PARTNERING WITH THE FEMALE WORKERS AND COMMUNITY COFFEE GROWERS OF MIXIOO THROUGH LA ALLANZA DE MUJERES EN CAPÉ.









THE HIGHEST QUALITY COFFEE LIQUEUR

MADE WITH THE RNEST INGREDIENTS — 100% AGAVE TEQUILA TROMBA, THE FINEST MEXICAN GROWN ARABICA COFFEE PURE AGAVE NECTAR AND SELECT NATURAL BOTANICALS.

DEVELOPED WITH A PROPRIETARY COLD BREW TEQUILA EXTRACTION PROCESS THAT USES TEQUILA INSTEAD OF WATER TO EXTRACT THE COFFEE'S NATURAL FLAVOR—NO CONCENTRATES OR ARTIRCIAL FLAVORS ADDED.

PERFECTION THE ROCKS, AS A SHOT OR IN YOUR FAVORITE COFFEE-DASED COCKTAIL.

KEY SELLING POINTS

TWO OF THE HOTTEST CATEGORIES IN BEVERAGES: TEQUILA AND COFFEE.

GROWING POPULARITY OF COFFEE BASED COCKTAILS E.G. ESPRESSO MARTINI.

WE SUPPORT LOCAL REMALE GROWERS, GIVES BACK TO LOCAL COFFEE GROWING COMMUNITY THROUGH THE ALIANZA DE MILIERES EN CAFÉ MÉXICO.