

FAMILIA
CAMARENA[®]
TEQUILA

PROOF: 80 PROOF / 40% ABV

GALORIES: 80-100 (PER 1.5 OZ SERVING)

RAW MATERIALS: BLUE WEBER AGAVE

SOURCE OF RAW MATERIALS: PREDOMINANTLY THE HIGHLANDS OF JALISCO, MEXICO

TOTAL SUGAR: 0.0

GLUTEN FREE: YES



PRODUCT:

FAMILIA CAMARENA REPOSADO TEQUILA

YEAR LAUNCHED:

2010

AWARDS:

- Hot Brand Award, Impact [2011, 2012, 2013]
- Gold Medal, Beverage Tasting Institute [2012]
- 94 points, Wine Enthusiast Magazine [2011]

For other awards See Camarena Section of Gallo Brand Edge

<http://mksprdext.ejgallo.com/GalloEdgeWeb/>

WHERE IS THE PRODUCT BLENDED/DISTILLED?

Arandas, Jalisco, Mexico

HOW IS THE BASE MADE?

Traditional oven baked agave plants distilled in Copper Pot Stills.

HOW IS THE PRODUCT BLENDED/DISTILLED?

Three times distilled.

IN WHAT MEDIUM AND HOW LONG IS THE PRODUCT AGED?

Aged in 52 gallon American Oak barrels for 60 days

TASTING NOTES:

A well balanced blend of cooked sweet potato notes and toasted oak; vanilla and citrus round out the flavor. Naturally smooth and warm taste without burn.

HOW IS THE PRODUCT BEST SERVED?

Best served chilled or straight.

WHAT ARE THE MOST COMPLEMENTARY MIXERS?

Mixes well with grapefruit juice or grapefruit flavored soda to make a perfect Paloma.

PRODUCT BENEFITS?

- Our experience in working with Brandy (the spirit with the most congeners) gave us the expertise to make our heads and tails cuts, capturing the congeners essential for a smooth flavorful tequila
- Made from 100% Blue Weber Agave and triple distilled for ultimate quality
- Rested in American Oak for 60 days to mellow flavor and balance out green notes with vanilla and toasted oak tannins from the barrel