



## BLANCO 100% DE AGAVE

RESTED 3 WEEKS IN WINE BARRELS

## PROCESS

Mi CAMPO Blanco is crafted using high quality agave and tequila production methods to bring you a contemporary take on tequila tradition.

- 100% Blue Weber Agave
- Cooked in stone ovens
- Piñas are squeezed not crushed
- Double distilled in alembic stills
- Rested in French oak Chardonnay barrels for aging

## FLAVORS

On the palate, orange blossom tea underscores threads of honey and sweet orange, balanced by subtle white pepper notes.

## AROMAS

A nose of cooked agave, banana, fresh coconut, almonds, sweet orange and green apple is layered over hints of elegant vanilla.

## APPEARANCE

Light straw in color with hints of silver sparkle.

## TECHNICAL NOTES

Master Tequilero: Jose "Pepe" Hermosillo  
Country of Origin: Mexico  
Agave: 100% Blue Weber Agave  
Aging: Three weeks in French oak Robert Mondavi Winery barrels (Chardonnay)  
Alcohol: 40%