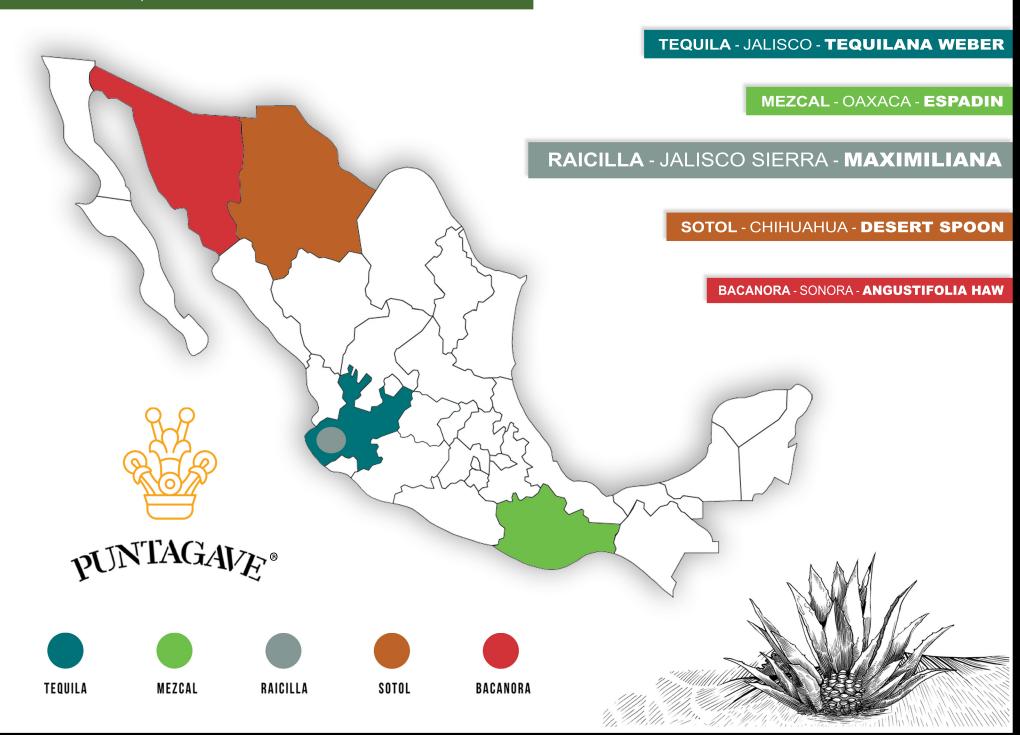
MICROCLIMATE, TERROIR-DRIVEN SPIRITS OF MEXICO



TEQUILA



PUNTAGAVE®

100% AGAVE TEQUILANA WEBER TOWN OF ORIGIN CAPILLA DE GUADALUPE

BAKING METHOD AUTOCLAVE EXTRACTION METHOD ROLLER DOUBLE DISTILLED COPPER STILLS

TASTING NOTES:

Herbaceous highland-agave, new rain water, ripe-agave. Perfect to prepare your palate for the more powerful idiosyncratic higher-proof agave varietals.



MEZCAL



PUNTAGAVE®

84 PROOF	JOVEN
100% MAGUEY MAGUE	Y ESPADIN
TOWN OF ORIGIN	MATATLAN

EXTRACTION METHOD TAHONA DOUBLE DISTILLED ... COPPER STILLS

TASTING NOTES:

Moderate oak & sweet agave with complex aromas of fresh green vegetables, touches of pepper. Long viscous finish with lasting oak and notes of cedar.



RAICILLA



PUNTAGAVE®

88 PR 100% TOWN	AGAV				MAX	KIMI	
BAKIN	G ME	THOD			. AI	OBE	OVE

TASTING NOTES:

Earthy above all, rain water, complex-minerals with notes of cedar and pine. great balance of smoke & agave. Its acidity makes it great for cocktails.



SOTOL



PUNTAGATE®

TOWN OF ORIGIN ... JANOS CHIHUAHUA

BAKING METHOD UNDERGROUND PIT DOUBLE DISTILLED COPPER POT STILL

TASTING NOTES:

Mown grass to the nose, toffee, black pepper spice, distinctive peppery snap, leather, tobacco. Fermented with champagne yeast.

Concludes dry and earthy.



BACANORA



PUNTAGAVA®

100% AGAVE ANGUSTIFOLIA HAW TOWN OF ORIGIN SUAQUI GRANDE

EXTRACTION METHOD . CUSTOM GRINDER DOUBLE DISTILLED STEEL/COPPER

TASTING NOTES:

Distinctively floral with light notes of smoke, mid-palate hints of citrus, plus deeper traces of smoke. The acidity & high-proof makes cocktails exceptional.





AGUSTIFOLIA HAW