

TEQUILA 100% AGAVE

Crafted from agave grown in both the highlands and lowlands of Jalisco, our tequilas offer rich and aromatic flavor profiles.

Available as pure distillates and barrel-aged expressions, they embody the diverse character of their terroir.





TOPANITO BLANCO 100% AGAVE TEQUILA

Topanito celebrates the rich heritage of Mexican agave spirits with its broad range of Tequilas and Mezcal. Made from agave grown in the lowlands and highlands of Jalisco, our Tequilas offer rich and aromatic flavour profiles. Topanito Blanco is a pure and fresh expression, with an intense citrus aroma complemented by warm, earthy notes and a full-bodied mouthfeel. This Tequila shines in cocktails like Margarita and Paloma, yet is mild enough to be enjoyed sip by sip.

PLACE OF PRODUCTION:

Tequila, Jalisco, Mexico

AGE OF AGAVE:

5 to 7 years

CRUSHING:

Molienda

MASTER DISTILLER:

Augustin Sanchez &
Citlali Ovalle

COOKING:

50/50 blend of agave
cooked in hornos and
autoclave

FERMENTATION:

In open steel tanks using signature
yeast cultures, 48 to 72 hours
depending on the season

RAW MATERIAL:

Agave Tequilana
(Agave Azul)

DISTILLATION:

Double distillation in stainless
steel pot stills

700ml
& 1000ml
40% Vol.

INGREDIENTS: WATER, ALCOHOL

NUTRITIONAL VALUES PER 100 ML

ENERGY: 763,67 KJ / 182,4 KCAL, FAT: 0 G, SATURATED FATS: 0 G,
CARBOHYDRATES: 0 G, SUGAR: 0 G, SALT: 0 G, PROTEIN: 0 G



TOPANITO BLANCO 100% AGAVE TEQUILA

Topanito celebrates the rich heritage of Mexican agave spirits with its broad range of Tequilas and Mezcal. Made from agave grown in the lowlands and highlands of Jalisco, our Tequilas offer rich and aromatic flavour profiles. Topanito Blanco with 50% alcohol strength is a powerful high-proof expression, characterized by a robust citrus aroma, warm spicy notes, and a full-bodied mouthfeel. Perfect for enhancing Tequila cocktails like Margarita with its intense agave flavors.

PLACE OF PRODUCTION:

Tequila, Jalisco, Mexico

AGE OF AGAVE:

5 to 7 years

CRUSHING:

Molienda

MASTER DISTILLER:

Augustin Sanchez &
Citlali Ovalle

COOKING:

50/50 blend of agave
cooked in hornos and
autoclave

FERMENTATION:

In open steel tanks using signature
yeast cultures, 48 to 72 hours
depending on the season

RAW MATERIAL:

Agave Tequilana
(Agave Azul)

DISTILLATION:

Double distillation in stainless
steel pot stills

700ml
50% Vol.

INGREDIENTS: WATER, ALCOHOL

NUTRITIONAL VALUES PER 100 ML

ENERGY: 763,67 KJ / 182,4 KCAL, FAT: 0 G, SATURATED FATS: 0 G,
CARBOHYDRATES: 0 G, SUGAR: 0 G, SALT: 0 G, PROTEIN: 0 G



TOPANITO REPOSADO 100% AGAVE TEQUILA

Topanito celebrates the rich heritage of Mexican agave spirits with its broad range of Tequilas and Mezcal. Made from agave grown in the lowlands and highlands of Jalisco, our Tequilas offer rich and aromatic flavour profiles. Topanito Reposado is oak-aged for at least 3 months, acquiring warm wooden notes that complement its fruity aroma. This Tequila is best enjoyed neat or in a classic Reposado cocktail such as Tommy's Margarita.

PLACE OF PRODUCTION:

Tequila, Jalisco, Mexico

AGE OF AGAVE:

5 to 7 years

CRUSHING:

Molienda

MASTER DISTILLER:

Augustin Sanchez &
Citlali Ovalle

AGEING:

min. 3 months in large vats
made of American oak

FERMENTATION:

In open steel tanks using signature
yeast cultures, 48 to 72 hours
depending on the season

RAW MATERIAL:

Agave Tequilana
(Agave Azul)

COOKING:

blend of agave
cooked in hornos and
autoclave

DISTILLATION:

Double distillation in stainless
steel pot stills

700ml
40% Vol.

INGREDIENTS: WATER, ALCOHOL

NUTRITIONAL VALUES PER 100 ML

ENERGY: 763,67 KJ / 182,4 KCAL, FAT: 0 G, SATURATED FATS: 0 G,
CARBOHYDRATES: 0 G, SUGAR: 0 G, SALT: 0 G, PROTEIN: 0 G



TOPANITO AÑEJO 100% AGAVE TEQUILA

Topanito celebrates the rich heritage of Mexican agave spirits with its broad range of Tequilas and Mezcal. Made from agave grown in the lowlands and highlands of Jalisco, our Tequilas offer rich and aromatic flavour profiles. Topanito Añejo ages in whiskey barrels, developing a sophisticated flavor profile with warm notes of vanilla, toffee, wood, and spice. This aged Tequila is perfect for sipping and enjoying in a spirit forward-drink like the Old Fashioned.

PLACE OF PRODUCTION:

Tequila, Jalisco, Mexico

AGE OF AGAVE:

5 to 7 years

CRUSHING:

Molienda

MASTER DISTILLER:

Augustin Sanchez &
Citlali Ovalle

AGEING:

min. 12 months in whiskey
barrels

FERMENTATION:

In open steel tanks using signature
yeast cultures, 48 to 72 hours
depending on the season

RAW MATERIAL:

Agave Tequilana
(Agave Azul)

COOKING:

blend of agave
cooked in hornos and
autoclave

DISTILLATION:

Double distillation in stainless
steel pot stills

700ml
40% Vol.

INGREDIENTS: WATER, ALCOHOL

NUTRITIONAL VALUES PER 100 ML

ENERGY: 763,67 KJ / 182,4 KCAL, FAT: 0 G, SATURATED FATS: 0 G,
CARBOHYDRATES: 0 G, SUGAR: 0 G, SALT: 0 G, PROTEIN: 0 G