



SAPIENS
Bebida de Sabios
TEQUILA



AHUMADO

Introducing Sapiens Ahumado, a distinguished Blanco tequila blending tradition and innovation for a unique sensory experience. Crafted with precision from Agave in Zona Valles (NOM 1489), it harmonizes Highland and Lowland qualities with a 40% ABV. Sourced from Tequila Volcano's shadow, our tequila benefits from mineral-rich well water for a distinct flavor. Carefully selected agave undergoes fermentation in 100% Agave Stainless steel tanks, Roller Miller, and Diffusor crushing. Dual distillation, utilizing Blend distillation Pot still and column with copper plates, ensures complexity. The 2X Distillation and Continuous distillation result in unparalleled purity.

Sapiens Ahumado embraces a dual cooking process with both the traditional Brick Oven and modern Autoclave post diffuser, creating a captivating flavor blend. The tequila then rests for 13 days with French Oaks, culminating in an ultra-smoked finish. This final touch defines Sapiens Ahumado as a tequila pushing tradition's boundaries while rooted in agave's spirit. Experience the essence of Sapiens Ahumado, transcending expectations with every sip.

Tasting Notes:

Amber with silver and Gold bright flashes. Great body. Silky juice. Crispy smoke aromas surrounding from fruity agave and toast nuts aromas. Subtle herbal and earthy aromas with a light finish of vanilla.

- BBQ ribs
- Tacos al pastor
- Grilled oysters
- Beef or Chicken Curry

