





BLANCO

Sapians sources agave from Zona Valles and Zona Altos. Our partners manage several hectares with 3,000 agaves each, giving us access to plants in several stages of growth. This allows us to produce a premium tequila for "conocedores", those who seek out and value a quality experience with every sip.

Every part of our process is intentional, from our Tahona made of volcanic rock and the American oak barrels where we age our tequila, to our manual production lines and the 100% recycled bottles that we fill.

Tasting Notes:

Brilliantly Clear, Silver bright flashes. Great body. Crispy cooked agave aroma, blended with hints of grapefruit cover. The aroma evolves to herbal and earthy notes with white pepper and fresh mint at the end.

Very clean with subtle sweet notes surrounding of floral and mineral notes. Great balance between sweetness, sour and bitter flavors.

- Fresh cheeses (mozzarella, panela, Burrata)
- Hummus with Black or green olives.
- White Fish or Tuna ceviche.
- Japanese Nigiri



