



100% DE AGAVE
Bribón
TEQUILA BLANCO



TEQUILA BRIBON

Created by Palm Bay, and developed in partnership with Casa Don Roberto at the distillery La Purisima in Tequila, Jalisco, Mexico.

Don Roberto is one of the top 4 tequila producers in Mexico. The family has been in the tequila business since their arrival from Spain in the early 1800's. Don Roberto Orendein established the family's first distillery in 1924 where they developed a reputation for producing high quality tequilas. Three generations later, they take all of their experience and fuse it with contemporary learnings to consistently produce the finest tequilas.

Tequila Bribon is the culmination of the marriage between the Old-world and the New-world.

PRODUCTION AREA

Country: Mexico
City: Tequila, Jalisco

PRODUCTION TECHNIQUES

Fully matured 7-10 year old agaves are harvested by hand. Taken to the distillery where they are cooked for 18 hours at 100°C to convert the starched to sugars. The agaves are shredded and the juice(miel) is then fermented in tanks at a consistent 32°C utilizing a proprietary strain of yeast developed by Don Roberto. After fermentation, product is double distilled utilizing a process that combines pot-still distillate with column distillation.

PROFILE

Appearance: Crystal clear.

Nose: Floral and intense, with nuances of herbs, spice and delicate earthy notes.

Palate: Subtle vegetal notes and layers of white pepper combine on a viscous palate, culminating in a crisp, clean finish.

ANALYSIS

Alc.:40% (80 Proof)

BOTTLE SIZES

750 ml

CLASSIC COCKTAILS

Bribon Margarita

2 parts Tequila Bribon Blanco Tequila

1 part Agave nectar(cut 50/50 with water)

1 part Fresh squeezed lime juice

Build all ingredients over ice. Shake. Pour over fresh ice and garnish with a slice of lime.