CAMPEÓN®

TEQUILA

"CAMPEÓN" in the Spanish language means, "None Better." As such, we refuse to compromise on quality, ingredients, and old-world methods. We refuse to use any of the four allowable ingredients in Campeón: NO Caramel, NO Glycerin, NO Jarabe (sugar syrup) NO oak extract. What you get in Campeón is an elegance and purity, almost unheard of today.

Our agave is slow roasted twice in traditional brick ovens - first 17 hours, then cooled and roasted an additional 12 hours to achieve maximum caramelization.

We then distill twice, discarding heads and tails, keeping only the "hearts," to a barrel entry proof of no more than 50% alc.

GOLD MEDAL
2019 San Francisco World Spirits Competition

SILVER	REPOSADO	AÑEJO
UPC: 851187002185 · 80 PROOF	UPC: 851187002192 · 80 PROOF	UPC: 851187002178 · 80 PROOF

At Campeón we use only 100% Weber Blue Agave from the highest plateaus of the East Highlands of Jalisco for the highest quality fruit. Dry air and rugged soil at that elevation produce an abundance of beautiful, natural agave sugars. We add nothing.

Crafted to be lush, yet soft on the palate, highlighting our exceptional quality. Beautiful for sipping, Campeón also stands up to the diversity in today's cocktails.

PRESERVATION
distillery + farm
BARDSTOWN • KENTUCKY • USA