

The World's First Certified Regenerative Tequila

Our regenerative Blue Weber agaves grow in healthy, mineral-rich soils that give life back to the earth and character to our tequila. Certified under **NOM 1588**, Torrente represents a new way to enjoy tequila - with consciousness, purpose, and a flavor born from living soil.

### TASTING NOTES — TEQUILA BLANCO 40.2%

**Appearance:**

Crystal-clear, bright, and luminous, with a medium-high body that reflects its purity and refinement.

**Aroma:**

Opens with vibrant notes of raw and cooked agave, followed by delicate herbal tones, anise, lavender, and a fresh hint of eucalyptus that evokes the living soil where it was born.

**Palate:**

An expressive and persistent entry, silky in texture, with a long, elegant finish that reveals the true character of regenerative agave.

Alc. Vol.	Content	Bottle Weight	Case Size	Case Measures	MSRP
Blanco 40.2% Alc. Vol.	25 oz (750 ml)	3.3 lb (1.5 kg)	6 Bottles (19.84 lbs)	12.32 x 10.39 x 6.97 in	\$89.99
High Proof 50% Alc. Vol.	25 oz (750 ml)	3.3 lb (1.5 kg)	6 Bottles (19.84 lbs)	12.32 x 10.39 x 6.97 in	\$109.99

Pallet: 100 Cases - 600 Bottles (48 x 40 x 68 in / 2,050 lbs)

### TASTING NOTES — TEQUILA HIGH PROOF 50%

**Appearance:**

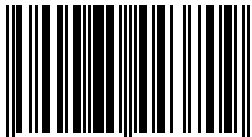
Brilliant and crystal-clear, with a high density that reflects its strength and purity.

**Aroma:**

Opens with vibrant notes of citrus and orange blossom, intertwined with raw and cooked agave and a fresh herbal character that evokes the essence of the fields.

**Palate:**

Balanced and expressive, offering a lively warmth that energizes without overwhelming. Full-bodied and persistent, it unfolds with intensity and elegance, leaving a long, harmonious finish.



We honor every part of the process to deliver a tequila of extraordinary quality.  
100% Regenerative Weber Blue. Additive-free. Premium ingredients.



Slow Fermentation Between 120 and 180 hours	Organic Yeast	Meticulous Distillation A stricter cut of heads and tails than the standard
Autoclave Cooking A slow process of 18 to 24 hours	Natural Bottling Each batch is bottled at the alcohol level where the agave reaches its best expression	Barrel Selection We use American, French, and Hungarian oak from sustainable forests



TORRENTETEQUILA.COM



**DISTRIBUTOR**

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