

SAPIENS®

Bebida de Sabios

TEQUILA



GeR
SpiriTs

SAPIENS
Bebida de Sabios®
TEQUILA
100% DE AGAVE **BLANCO**

OUR BRAND

MADE IN

DISTILLERY



INTRODUCTION

TEQUILA SAPIENS

“BEBIDA DE SABIOS”

100% DE AGAVE

- TRADITION SINCE 1980 -

Originating from the magical town of Tequila, the historical birth place of tequila,
one of the 5 states designated as part of the appellation of origin.



- A 100% MEXICAN OWNED

- EXPERTLY CRAFTED TEQUILA.

- 100% INDEPENDENTLY OWNED.

- PRODUCTION PROCESS COMBINING TRADITIONAL METHODS AND USING NEW TECHNOLOGY.

- PRODUCED USING ECO-FRIENDLY & SUSTAINABLE METHODS & SUPPORTING BAT FRIENDLY FARMS.



HISTORY

OUR LEGACY



Our heritage as a tequila producer dates back to 1980. Today, it is distinguished by its authentic flavor and unique quality that comes from cultivating the finest quality agaves from the Jalisco area.

Tequila is best known as being the birthplace of the drink that bears its name, “tequila”, is an official Pueblo Magico (magical town) and this is where our distillery is located.

We have put great care on the preservation of these invaluable resources, by practicing sustainable farming and growing quality agave with a long-term approach.

Our commitment is to preserve the ecology of the Jalisco Region.

All organic waste is re- used to create fertilizer for the agave fields.



WHY SAPIENS?

“SAPIENS, BEBIDA DE SABIOS = SAPIENS, WISE MEN’S DRINK”

We are not defined purely by a surname, we have deep knowledge learned from decades in production and commercialization of tequila, and more than three generations enjoying it.

Sapiens is a drink of the wise, for someone who knows how to appreciate and is open to discover new sensations. It is not for everyone, it is for the progressive who wish to evolve.

We are connoisseurs and we know what we want. We like to share our passion & knowledge to create an unforgettable experience



**“We Know About
The Agave Evolution.”**





PORTFOLIO



SAPIENS PROCESS

BRAND:	Sapiens Bebida de Sabios Tequila Blanco
ORIGIN:	Mexico
REGION:	Highlands and Lowlands (Zona Valles)
ALC. VOLUME:	40% Alc. Vol. (80° Proof)
INGREDIENTS:	Tequila 100% de Agave
NOM:	1489
WATER SOURCE:	Deep well water close to Tequila Volcano
FERMENTATION:	100% Agave Stainless steel tanks , Fermentation without fibers natural and custom yeast.
STILL TYPE:	Blend distillation Pot still & column with copper plates.
CRUSHING:	Roller Miller & Diffusor
DISTILLATION:	2 X Distillation & Continuous distillation
COOKING:	Brick Oven & Autoclave post diffuser
AGING:	No age, resting for 3 weeks at least in stainless steel tanks
ADDITIVES:	None
MASTER BLENDER:	Enrique Legorreta





AGAVE FIELDS & JIMA

Only agaves from the state of Jalisco (Zona Valles and Zona Altos).

AGAVE RECEPTION

Mature agave grown for a minimum of 5 years and an average weight of 35kgs

COOKING

6 Brick ovens with 50 tons capacity. Cooking duration of 2 days and 1 day for cooling
Stainless Steel ovens.

MILLING

5 mechanical roller mills along with 1 Tahonas that weigh approx. 1.5 tons made of volcanic stone.

FERMENTATION

10 Stainless steel 60,000 ltr vats and 3 day fermentation cycle.

DISTILLATION

3 Stainless steel pot stills and 3 Copper Pot Stills. Column Distillation

AGING

3,100 American oak barrels increasing.

BOTTLING

It has a personalized production line. 3 lines in total



PORTFOLIO



SAPIENS BLANCO 100% AGAVE

Color and body

Brilliantly Clear, Silver bright flashes.
Great body. Silky juice.

Nose

Crispy cooked agave aroma, blended with hints of grapefruit cover. The aroma evolves to herbal and earthy notes with white pepper and fresh mint and the end.

Taste

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

Recommended Food Pairings

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





PORTFOLIO



SAPIENS BLANCO AHUMADO 100% AGAVE

Color and body

Very light amber with silver and Gold bright flashes.
Great body. Silky juice.

Nose

Crispy smoke aromas surrounding from fruity agave and toast nuts aromas. Subtle herbal and earthy aromas with a light finish of vanilla.

Taste

Delicate bouquet of dry fruits, earthy and sweet agave notes with honey and vanilla hints.

Recommended Food Pairings

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





PORTFOLIO



SAPIENS REPOSADO 100% AGAVE

A tequila free of additives, featuring a natural color resulting from an average aging period of 4 months in lightly toasted American white oak barrels.

Color and body

It presents a silky body with a light amber color and golden tones that make it visually appealing.

Nose

It retains the herbal, mineral, and earthy notes of its raw material, evolving into flavors of coconut and vanilla due to its contact with the American oak. Its complexity allows for the detection of fruity notes, such as cherry and a sweet citrus like tangerine, with hints of apple.

Taste

This tequila offers an exceptional balance between fruity and spicy notes, like vanilla, leaving a very consistent finish on the palate.

Recommended Food Pairings

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





TEQUILA SAPIENS

Main Selling Points



A 100% Agave high
quality product.

Blanco &
Blanco Ahumado, Reposado



Exclusively, mature agave from
Jalisco. Proudly created in one of
the unique areas to produce tequila.

Niche market: tequila
connoisseurs, who treasure
quality.



A contemporary tequila with a
mature soul focused on producing
tequila the traditional way.

An aspirational and exciting brand
in the ever evolving industry.





OUR PACKAGE



The name “*SAPIENS*” comes from the Latin “*SABIO*” = “*WISE*”

SAPIENS

Bebida de Sabios®

TEQUILA

“At first sight, the illustration represents the evolution of man,



we represent the evolution of the tequila process.”



MARKETING



AWARDS



GOLD MEDALS - EXCEPTIONAL PRODUCTS