



VITIS



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ACHOLADO MIXTO

AGUARDIENTE

Our Acholado Mixto is made in the same fashion as a blend of fine wines. Each of the single varietal aguardiente are kept separate until the final step and then evaluated and tasted by our master distiller to determine our ultimate blend. Like some of the great blends from the Bordeaux area of France, we think that our Acholado Mixto might actually be our best. If you taste very carefully, you can identify each of the flavors of our singular varietal aguardientes in each sip. This aguardiente is a wonderful choice for those who want to experience the flavors of each grape varietal in a single tasting.

TASTING NOTES

Nose: Clear, elegant aromas of spring florals, melons and herbs

Palate: A soft blend of flavors with light notes of sweet fruits, strawberries and spices

Finish: Pleasant creamy finish with hints of butter and citrus lemons

TECHNICAL SPECIFICATIONS

	Brix	pH	Acidity	Alcohol
Grapes	-	-	-	0.0%
Wine	0.0	-	-	-
Aguardiente	-	6.54	0g/L	42.5%

VITIS AGUARDIENTE

OUR PROCESS

Vitis is an ultra-premium aguardiente made entirely from the “Vitis Vinifera” grapes grown on the Roza Hills Vineyards in Washington State. Unlike other grape aguardiente, ours are made to showcase the diversity of the Vitis vinifera grape by producing singular varietal spirits using the same care and techniques used to make fine wines. This particular aguardiente was made using a blend of grapes harvested in the fall of 2013 from our vineyard in Zillah, Washington, and processed into wine at our sister facility, Silver Lake Winery. After the wine was fermented cool to preserve its fresh fruit flavors it was brought to our Woodinville facility and distilled in our Kothe Still, then aged for three to four weeks in tank before being bottled.