

EL PINTOR

Year Founded: 2018

Region: Yautepec, Oaxaca;
Jalisco, Mexico

Founder: Guillermo Barroso
Arnaud

Fun Fact: Guillermo's focus is
the art behind the blend based on
meticulous distillation and
agricultural practices.

ELPINTOR

With the newest release of a Blanco tequila, the line of three stands out within its categories by walking the line between craft and luxury, art and science, traditional and innovative production methods. Created by Maestro Tequilero Guillermo Barroso Arnaud, the brand invokes the dynamic culture of Mexico today: a culture exploding with art and contemporary design but distinctly rooted in a complex history. Every aspect of this line is deliberate, down to the bottle design, which for the Joven is in the shape of an oil paint tube. The blue represents Frida Kahlo's Casa Azul and is painted on to the bottle like a paint swatch. The Blanco label expands the painter's palette with a full splash of paint to represent its versatility for sipping neat or creating craft cocktails.



Tequila Blanco

In contrast to the Joven, this is a lowland tequila with more minerality. Guillermo uses a unique process after brick oven cooking the agave to crush ~25% using Tahona method and the other 75% via mechanical mill with centrifugal force to avoid ripping the agave which can happen in a standard mill. Fermentation is done in a single tank by batch without temperature control, inoculated with both indigenous yeast from the air and with a swab of the production agave after harvest; lasting three days and with the bagasse, or leftover agave fibers, from the Tahona mill crushed agave included. El Pintor Blanco is a truly work of art. The amount of cooked agave notes is just a one of a kind.



Tequila Reposado Barrel Select

Nom: 1137

Agave: azul

Harvested: 7-8 years

Abv: 42%

Cook: 48 hours + 24 hours left to cool

Oven: brick (horno)

Crush: tahona + shredder

Ferment: stainless steel tanks

Yeast: indigenous yeast

Time: 4 days

Still: stainless steel, copper coil

Distill: double

Water: volcanic water

Barrels: French oak

Age: 7 months