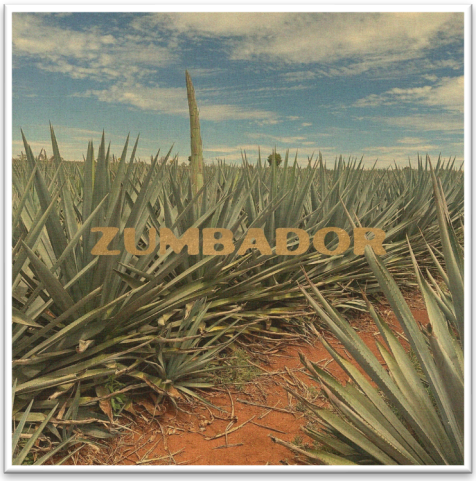
ZUMBADOR

#1 Best New Tequila Brands
- The Tequila Report 2026



NOM: 1643

Region: Jalisco, Mexico

Master Tequilero: Roberto Lopez Anaya

Fun Fact: The Hummingbird carries a deep and spiritual significance for the ancient cultures of Mexico. They represent the resurrection of the soul. This is why we have chosen a Hummingbird as our symbol and serves as our reminder of the enduring nature of the human spirit.

Fun Fact #2: Growing in Los Altos region typically yields agave with different flavor profiles (often more floral/fruity) than lowland agave.

-Additive Free, Celebrity Free-

While some tequilas are made by celebrities without connection to their roots, Zumbador Blanco Tequila is 100% Celebrity and Additive Free. From their farm, they work with authenticity, passion, and respect towards the land and the surrounding community. The Lopez family has been growing agave in Jalisco for 4 generations. El Sabino has 1.000 acres of land with 1.5 million agaves planted. They focused on perfecting cultivation and distillation techniques that shine through every bottle. The mix of artisanal and traditional techniques allows us to present the best Tequila in its category. Roberto Lopez Anaya, the master tequilero and 4th generation agave grower is the guardian of every step of the production process. His work goes far beyond technique; it involves a profound respect for the land, traditions, and culture surrounding their tequila. Over the years, with knowledge and experience, Roberto has transformed into more than just a scientist; he has become a great artist. These Tequilas carry the NOM 1643 certification — a mark of authenticity and traceability in tequila production.

Blanco

'The Best New Blanco Tequilas You Need to Try' – Taste Tequila 2025

13 Best Tequilas Under $30 – Tasting Table 2025 & 2026

92 Points – Best Tequilas 2025 – Vinepair

Gold - San Francisco World Spirits Comp. 2025

Made from 100% Blue Weber agave, grown in the highlands of the Los Altos de Jalisco region of Jalisco, Mexico. Produced at the estate distillery Destilería El Sabino under the supervision of Roberto López, using traditional methods: agave cooked in masonry (stone/brick) ovens, crushed with tahona (volcanic-stone wheel) and roller mill, fermented in wood and stainless tanks, then double-distilled in copper and stainless pot stills. Leads with sweet cooked agave and bright citrus, backed by soft honey and a little jalapeño-like vegetal bite. Clean and mineral with black pepper and herbal notes. Finishes crisp with a cooling hint of spearmint. Many who try it consider it a strong "value-for-money" Blanco, especially at its moderate price point.

Overproof Blanco

Everything you love about our 40% abv Blanco tequila, with enhanced flavor. A highly rated, additive-free artisanal tequila from Jalisco, bottled at 54% ABV (108 proof). It is renowned for its intense cooked agave, citrus, and mineral notes, offering a creamy, high-proof experience at a budget-friendly price point. 6-year-old Tequilana Weber Azul. Fermented in wood and stainless steel. The nose presents pronounced agave flavors. On the palate you'll find accentuated citrus notes with hints of grapefruit and lime zest.

'The 30 Best Tequilas for 2026'
The Best High-Proof Tequila - 93 Points - Vinepair

Reposado

Made from 100% Blue Weber agave, grown high in the highlands of Jalisco (Los Altos), at about 6,922 ft elevation. Cooked in traditional stone/brick ovens (hornos), then crushed using a combination of tahona (volcanic-stone wheel) and roller-mill, fermented (wood & stainless tanks), and double-distilled in copper and stainless stills. Aged for roughly 12 weeks in American oak barrels (previously used for whiskey), which lends subtle barrel character while preserving the agave's natural profile. Opens with warm aromas of cooked agave, vanilla bean, caramel, and gentle toasted oak — backed by a subtle hint of citrus and baking spice. On the palate you'll find sweet cooked-agave richness, soft caramel or honeyed tones, light oak spice and a dry, peppery-spiced finish that fades into gentle agave sweetness and a soft citrus-oak aftertaste.

Añejo

Made from 100% Blue Weber agave, estate-grown in Jalisco's highlands under the care of the family behind the brand. Traditionally produced — cooked in masonry ovens, crushed (often with tahona + roller-mill), fermented (wood + stainless), double-distilled in copper/stainless stills. Aged in oak barrels (often American oak, whiskey barrels) — the aging brings deeper flavor, complexity, and smoothing compared to blanco or reposado versions. Warm aromas of toasted agave, vanilla, caramel, and oak, with hints of dried fruit and subtle spice. On the palate it delivers smooth, full-bodied flavors of cooked agave sweetness, toffee or caramel, and vanilla, layered over rich oak and gentle baking-spice notes — finishing long with touches of pepper, warm oak spice, and a soft agave sweetness.