



SIN ORIGEN

CRISTALINO
REPOSADO TEQUILA



About Sin Origen

Our Cristalino Reposado Tequila undergoes a refined production process. It is aged for eight months in French oak barrels, with its own sole of natural essences and then carefully filtered to achieve its crystal-clear appearance, while preserving its smooth and well-balanced flavor profile.

Produced under strict quality controls. Certified Kosher, ensuring supervised processes and high standards of purity and control.



Production Process

COOKING

Autoclave at 121°C for 6 hours, followed by 18 hours of rest.

FERMENTATION

72 hours using wild yeast.

DISTILLATION

Double distillation.

AGING

8 months in French oak barrels.

FILTRATION

Carefully filtered to achieve its crystalline clarity.



THE TASTING ALLIANCE
91 Points
LA World Spirits Competition
2026



NOM 1431 **CRT**

Tasting Notes

Our Cristalino Reposado Tequila presents an aromatic profile where cooked agave predominates, complemented by soft woody notes from its maturation in French oak barrels.

On the palate, it offers a smooth and elegant mouthfeel, with subtle notes of chocolate, caramel, and vanilla. Thanks to the filtration process, the tequila achieves a crystal-clear body with bright silver tones and delicate golden highlights.

AROMA

Cooked agave with woody notes, subtle sweetness, and hints of chocolate, caramel, vanilla, and light citrus freshness.

TASTE

Smooth and balanced, with agave at the core, complemented by citrus and subtle notes of wood, chocolate, caramel, and vanilla.

COLOR

Clear and crystalline, with a clean shine and silver and gold highlights.

ALCOHOL CONTENT

40% Alc. Vol. (80 Proof)

CATEGORY

Tequila 100%

CLASS

Reposado Cristalino

AGAVE VARIETY

100% Blue Weber Agave





TEQUILA 100% BLUE AGAVE REPOSADO CRISTALINO

40% BY ALC 80 PROOF

CASES PER
PALLET

96 CASES

BOTTLES
PER CASE

6 BOTTLES × 700 ML

BOTTLE SPECIFICATIONS IMPERIAL 700ML

MOLDING

HEIGHT

DIAMETER

WEGHT

COLOR

LS-4445

227mm

91.75mm

825g

Extra Flint



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