

DEDICATED *to* CRAFT

Kapena starts with the finest 100% agave tequila. Select Blue Weber Agave plants are harvested in the Los Altos (Highlands) region of Jalisco. Each agave plant takes eight to ten years to reach the perfect age. We believe that quality is worth the wait.

Our select Blue Weber Agave plants then go through the cooking, fermenting and distilling process. Our expert distillers meticulously separate the lower-quality tequila from the highest-quality tequila. The result is our award-winning 100% agave Kapena Silver Tequila.

We source the finest li hing mui, a sweet dried plum made famous in Hawaii, for our award-winning Kapena

Li Hing Infused Tequila. It is a perfect example of the fusion of different cultures resulting in an amazing product.

Named “nioi” by Native Hawaiians, Hawaiian chili peppers have a rich history in the Islands. Kapena Hawaiian Chili Infused Tequila combines these flavorful chili peppers with 100% agave reposado (barrel-aged) tequila. We proudly support local farmers and source chili peppers from Maui and Hawaii Island.

Finally, our bottles are forged by skilled glass artisans. Each bottle is unique with its own imperfections and air bubbles. This process isn't the easiest but we believe our extraordinary tequilas deserve an amazing bottle.

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