



TASTING NOTES



Appearance: 100% blue agave tequila produced from double distillation in copper pot stills and aged for 36 months in oak barrels with a capacity of no more than 200 litres. A fine selection of American oak barrels provides roasted hints that add to this tequila's excellent flavour. It exudes amber tones with copper hints. Its full body is a result of its top-quality production process.

Nose: sweet cooked agave undertones, accented by spicy notes such as cinnamon, pepper and clove. Also noteworthy are its smoky half notes brought out by a fine roasting process where woody and herbal notes are combined with fruity aromas such as coffee, walnut, apple and green pineapple.

Taste: a perfect smoky and woody flavour featuring walnut, vanilla, almond and cooked agave notes. Its aftertaste denotes fine citrus and herbal strands along with soft floral, chocolate and spicy notes including cinnamon and pepper. A 36-month aging regime yields a tequila with an impeccable, smooth flavour.

