

AWARD WINNING

NOM
1438



Experience the unique savory agave flavors inspired by the traditional methods of Tequila heritage.

AÑEJO

100% Blue Weber Agave

- 2X Distilled
- Agave sourced from Highlands & Lowlands
- Cooked in Autoclave & Brick Ovens
- Fermented in stainless steel
- Aged in American Oak Bourbon Barrels 12 months
- Charcoaled filtered with Plate & Frame Filtration
- Cooled and filtered with Cellulose Plates

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Appearance: Bright brass patina.

Aroma: Light oak wood with subtle vanilla & anise.

Flavor: Smooth & sweet with distinct oak notes, especially vanilla, orange liqueur and honey.

Finish: Toasty, smoky noted with hints of caramel and light spice.

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Aged a minimum of 12 months in American Oak Bourbon Barrels 

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Master Distiller: Citlali Ovalle, one of only 25 female master distillers out of 277 distillers

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40% alc./vol (80 Proof) 750ML

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 **ORIGIN |** Tequila, Jalisco México

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THE NEW GENERATION OF
LUXURY CRAFT TEQUILA