TEQUILA

CINCO DE MAYO

DESDE 2024

TEQUILA ANEJO

TEQUILA
JALISCO. MEX

40%
ALC. VOL.

ESTATE
BOTTLED

Selection of ripe agaves of more than 7 years.

Cooking in masonry tanks.
Grinding with unique spiral mill.

Fermented in open-air stainless steel tanks with native yeasts.

Distilled twice in a copper pot still.

Aged after distillation, for at least 20 months in oak barrels of a maximum of 600 liters

Alcoholic adjustment with natural spring water from the Tequila volcano.

Tequila master:

Carlos Hernández.