TEQUILA

CINCO DE MAYO

DESDE 2024

TEQUILA BLANCO

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, without aging.

Alcoholic adjustment with natural spring water from the Tequila volcano.

TASTING NOTES

Aromas of cooked agave, citrus, fresh herbs, black pepper, white flowers, and a nice vegetal complexity fill your nose.

The flavors are the same as the aromas and your mouth is filled with a lot of beautiful sensations. The finish is deep and long, complex but easy to drink. It is truly a genuine Mexican tequila to remember.

Tequila master:

Carlos Hernández.