

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

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*Tequila 1940 Casa Campo Azul Blanco*

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Tequila 1940 has a traditional process where agaves are cooked in masonry ovens for 30 hours of direct steam at lower pressure, slower cooking, 24-hour rest and 18-hour cooling. It has a slow natural fermentation, with a unique yeast exclusive to Casa Campo Azul and a slow distillation in stainless steel stills with a copper interior.

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