

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

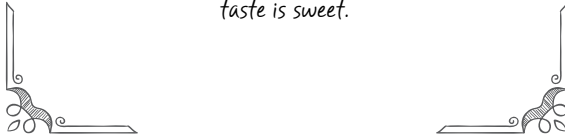
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### 4 Copas Añejo Tequila

*Born in the cradle of agave in Amatitán, Jalisco, Mexico, known as the sacred and storied birthplace of Tequila.*

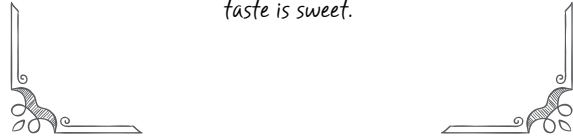
*A nose of burned vanilla, tobacco, nuts, and coffee. Flavors of burned vanilla, tobacco nuts, maple and cooked agave. The mouthfeel is intense, and the after taste is sweet.*



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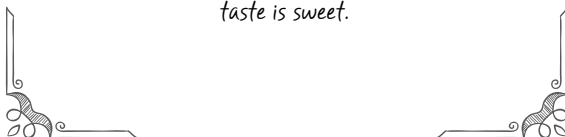
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