

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

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Don Abraham Añejo Tequila

100% ORGANIC. Don Abraham Añejo is aged at least 18 months in American white oak barrels along with mature bourbon and whiskey barrels.

Our double distillation process produces our fresh and fruity style, while or aging process is critical in the making of this world class añejo tequila. It's this process that creates aroma and color in the tequila and gives Don Abraham Añejo its unique distinguishing taste.

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