

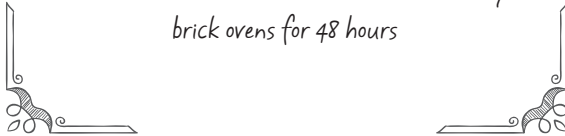
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## Don Abraham Silver Tequila

*100% ORGANIC. We use the double distillation method, which leaves the fruit and freshness of the blue agave plant.*

*Don Abraham Silver starts out with mature 100% organically farmed blue agave plants from our fields that are hand selected and then cooked in old-style brick ovens for 48 hours*



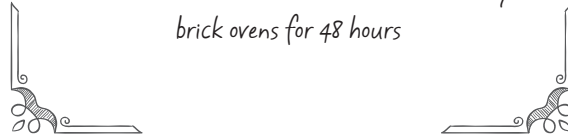
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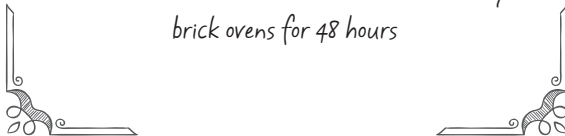
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