HANDCRAFTED

Don Abraham ORGANIC

TEQUILA

100% PURO DE AGAVE

SINGLE ESTATE
ARTISANAL
STONE OVEN

USDA ORGANIC

Certified Organic By
Bioagricert SRL

bioagricert

info@bioagrlcerrt.org

Don Abraham agave plants originate from one of the finest growing regions in all of Jalisco, Mexico – Amatitan. In this beautiful valley the perfect combination of soil, weather and other natural factors produces excellent conditions which are required to produce the finest blue agave of the highest quality. Our master growers select only the finest mature plants from our fields to be used in the making of Don Abraham.

DON ABRAHAM ORGANICO SILVER, REPOSADO, AÑEJO, EXTRA AÑEJO

Elaborated in the traditional process, strictly controlled to obtain the best and finest quality. Don Abraham Organico uses 100% organically farmed blue agave plants. The careful cooking process, fermentation and double distillation result in a product specially made to satisfy the taste of the most demanding connoisseurs. The elaboration process is supervised step by step until we obtain natural tequila Blanco. Which then is aged for 9 months in oak barrels that give the authentic color, aroma and flavor of our Reposado tequila. Anejo is aged for a minimum of 16 months and Extra Anejo for a minimum of 3 years, obtaining the ideal aging that gives the tequila its distinguished taste and unique flavors.

Available in Gift Package