

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

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### Don Camilo Añejo

100% Agave aged very slowly for up to 3 years in brand new white oak barrels to obtain the special flavor and natural color for your delight.

The amber color and woody flavor are picked up from the oak, and the oxidation that takes place through the porous wood develops the unique bouquet and taste. The initial taste is moderate sweetness with wood and dark spices, which gives way to notes of oak, caramel and spice. The finish is very smooth and there's a nice balanced linger with the agave, oak and load of spice (light pepper and cinnamon).

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