

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

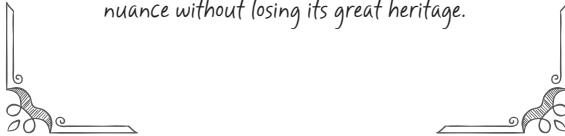
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Don Camilo Reposado

100% Agave aged for just less than a year in new white oak barrels giving the tequila a mellowed taste, pleasing bouquet, and its pale color.

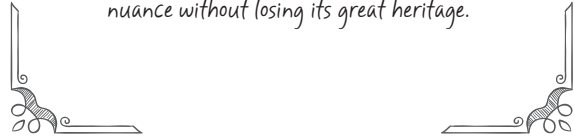
This reposado keeps the blue agave taste and is gentle to the palate. It is rich with caramel, pepper and notes of apple. It has a distinct taste that acquires a sophisticated nuance without losing its great heritage.



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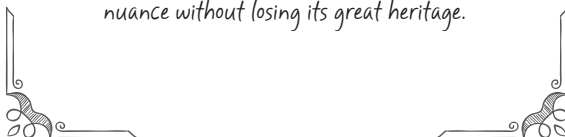
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